THE WASHINGTON BEE

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Congressional Library.

Bishop Hood Rebukes Corrothers and Walters

NO OPEN DOOR FOR THE NEGRO IN THE DEMOCRATIC PARTY.

BY BISHOP J. W. HOOD

(Senior Bishop of the A. M. E. Zion Church.)

As might have been expected, the appeal on behalf of the Negro made by our good friend, Colone' Watterson, was made in vain. I have been cognizant of the spirit of the National Democratic party for more than sixty years, and for this whole period that party has been against the Negro. It has been responsible for every national act against the Negro, including the Fugitive Slave Law, "the sum of all villainies." It has also opposed every national act in the Negro's favor. It therefore could not have been expected to change its heart so quickly. Those Negro politcians who have been in private communication with the leader of that party ought to realize that they are taking a course which is calculated, if not designed, to deceive and mislead our people. This is not the time for the Negro to support the National Democratic ticket. It is to be hoped that the time may come, but conditions are strongly against it now. In the South there is hesitation in the Republican party to recognize the politcal rights of the Negro. The leaders of what is called the "Lily Whites" seem to be trying to show that they have no more use for the Negro than the Democrats have (hardly as much). Any man among them who is supposed to be at all favorable to the Negro is often turned down. With this state of affairs in the South, the Negro is perfectly safe in taking his choice of the candidates presented by the two parties. He is not allowed a voice in the nomination of either in some of the States South, and both hold similar views respecting his political rights. But in the North it is different. There the Negro is recognized from start to finish. And there is another difference. In the South the mass of the best people are Democrats; but in the North the mass of the best people are Republicans. In voting the Republican ticket in the North the Negro lines up with the best people, and in support of the best measures. The National Democratic party has always been controlled by the pro-slavery and anti-Negro sentiment, and is still controlled by the same sentiment. This being the case, I repeat, it is not the time for the Negro to vote for the national candidates of that party. I have a fear that it would be a fatal blunder. It will be remembered that the Negro made two great blunders in the State of North Carolina which were the cause, very largely, of his disfranchisement in that State. If the Negro had lined up with the best white people in that State and prohibition had been adopted, largely by his vote in 1881, he would never have been disfranchised in that State. The men with whom the better class of Negroes were allied would never have permitted the disfranchisement of the race if the race had stood with them in that struggle. I did all I could to persuade my people to take the wise course, but many of the thoughtless Negro politcians said some very unkind things about all who favored prohibition. "Something behind it" was the slogan of the antis. Our people were made to believe that it was a step toward their re-enslavement. Prohibition was defeated, and the Negro was blamed for it; although he was not responsible for it. We were getting somewhat over this when the last, the fatal, blunder was made; namely, when Judge Russell was elected governor, largely by the Negro vote. It is doubtful if any man ever hated the Negro more than Judge Russell did. I opposed his nomination, which, when he learned it he wrote asking me to let up. I refused, and then he wrote me a bitter letter. His inaugural address indicated that his admiinstration was to be one of hate, spite and vengeance. He seemed determined to do all he could to vex the best whites and to bring down their wrath upon the Negro, who was largely responsible for his election. His action was what I expected. All know the result. As a watchman on the wall I see a new danger, and now sound the alarm. A greater blunder and on a larger scale is now threatened. Should Bryan be elected, largely by the Negro vote, we should bring down upon ourselves the wrath of this nation. What good reason can we give for supporting Bryan against Taft? To spite the President? Spite work never pays. Children might do spite work, but it seems to me that our race leaders have had time to get away from childhood. But have they thought of the great interests that are invovled in this election? The vast variety of interests In which eighty millions of people are concerned? Can we feel justified in permitting one incident to outweigh in our minds everything else that the nation holds dear? Nobody knows what Bryan would do if elected. We know what he would like to do if he could just have his way. He would like to have the free coinage of silver at 16 to 1; that is, he would like to have fifty cents worth of silver to pass for one dollar, so that your salaries or wages would be worth just half what they are now. This is dropped from his present platform, as several other things are, in order to catch votes. The serpent is still a serpent, notwithstanding he has crawled out of his last year's coat and left it in the briers. But the old silver coat has not been left in the briers: it has been carefully put away in the wardrobe, to be taken out and worn again when convenient. The same is true of other issues which have been dropped out of sight to keep them from frightening voters. Many Democrats are afraid of him, and many more will cast a vote for him with the hand while praying in their hearts for the election of Taft. The Denver platform and theDenver candidates are a menace to the entire business interests of the countruy, and also a menace to our judicial system. It is not believed by the conservative sentiment of the country that Bryan can be elected. Anarchism, socialism, and the other issues have their candidates which will absorb much of the radical forces. The only hope for the Democratic ticket is that a sufficient amount of the Negro vote in a few of the Northern States can be fooled or induced by other means known to politicians, to vote against Taft and thus defeat him. The Negro leaders who are giving their aid to this dangerous movement have assumed a fearful responsibility. The Negro has shown on many battlefields that he can be counted on in time of war. He needs now to show the broad, calm, clear, intelligent, wise and unselfish ability to measure up to the highest demands of good citizenship and of praiseworthy efforts in the arts of peace. He needs to show that he can use the ballot, if possible, to better effect than he used the sword. The best people in the land are supporting Taft, and we cannot afford to line up with any but the best.

PARAGRAPHIC NEWS.

Fred Holland, a deaf-mute subject to epilepsy, and Agnes Sexton, a mute and an invalid, were married in Lynn, Mass., lately.

German Day will be celebrated at the Bennings race track Monday, September 14.

One million copies or over of the speech of acceptance of Judge William H. Taft, as Republican presidential candidate, will be printed in pamphlet form for general distribution over the United States.

"Wanted—Men to act as dummies for street car fenders; wages, $2 per day; no questions asked; references or experience not necessary," is what Pittsburg is asking for. The test of the new fenders on the cars will be with live men.

Mrs. Jennie Wilson died last Monday night while being conveyed t the Emergency Hospital in the ambulance.

Work has been commenced on a theater for the insane at the Government Hospital. This building will be up to date and will seat 700 patients and 300 vistors.

Denies His Authority

ANSWER TO THE RACE REVOLT.

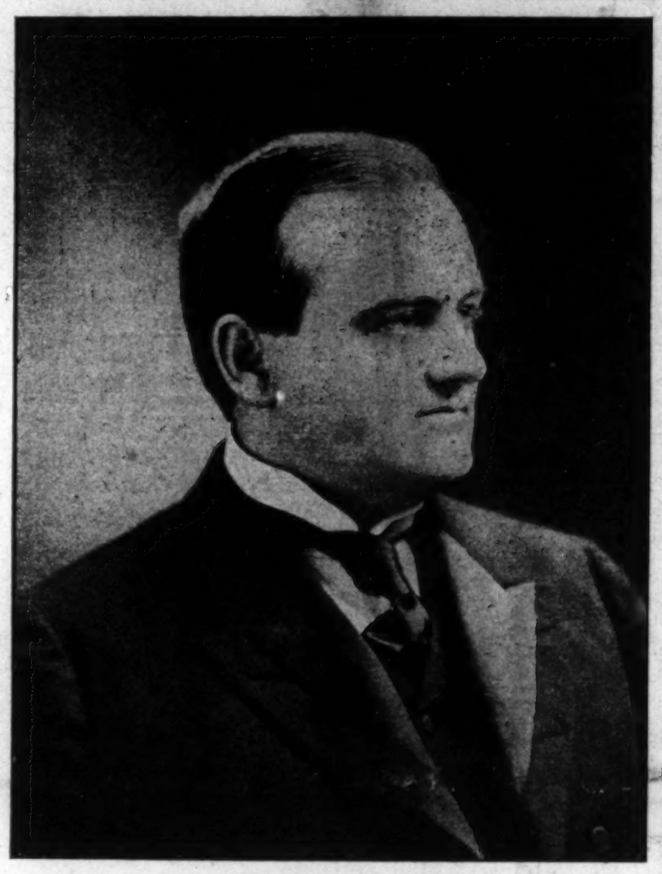
To the Editor of the Washington Bee:

Allow space in your paper to make a statement relative to the position taken by the Colored Baptist Ministers' Conference of this city, who represent over twenty-nine thousand members of our churches. There are some members of the race who pose as leaders who represent a few hundred people, claiming to speak for the whole Negro race. Let no one deceive himself or the people of this country by crying that the Negro will vote the Democratic ticket. The Negro of this country, a majority of them at least, is not ready to go into the Democratic party, and we will not let a matter like this go undenied or uncontradicted by us. We deny that two million of Negro Baptists have authorized any man to speak for them in advocacy of Democracy and the support of Mr. W. J. Bryan for the presidency. What can any Negro see in the Democratic party? Mr. Bryan has denied the report that he has made any promise to the leaders or the committee that waited on him; furthermore, the president of the National Negro League, Rev. J. Milton Waldron, D.D., is not a member of the Colored Baptist Ministers' Conference of the District of Columbia; neither does he voice the sentiment of the colored Baptists of the District of Columbia nor of the country, while he may a few of his own church. This alliance is composed of the pastors of forty-six regular Baptist churches and one hundred and three preachers, and these churches have a membership of twenty-nine thousand. We believe we voice the sentiment of these people when we say, Let us try the old party again.

Done by order of the Colored Baptist Ministers' Conference of the District of Columbia at a regular meeting held in Zion Baptist Church, F street between Third and Four-and-a-half street southwest.

Rev. W. D. Jarvis, D.D, President.
Rev. J. I. Loving, D.D., Secretary.
Rev. J. T. Clark, D.D.,
Rev. J. A. Taylor, D.D.,
Rev. W. J. Howard, D.D.,
Rev. A. Wilbanks, D.D.,
Rev. P. Stewart,
Rev. A. Sayles,
Rev. A. Barton,
Rev. Limas Rouelac.
Committee.

Martin R. Preston, of Nevada, convicted of murder, and serving a 22-year term, is the presidential nominee of the Socialist-Labor party.



MR. ELMER DOVER.

B. K. BRUCE

THE REGISTERSHIP OF THE TREASURY.

The first colored American to fill the position of Register of the Treasury was the late Blanch K. Bruce, formerly a Senator from the State of Mississippi. There were many politcians who never gave Mr. Bruce the credit for abilty to which he was entitled. Those who knew him intimately knew that he was a man of superior executive ability and an orator. Before he would deliver a speech he would write it and revise every word and weigh its import. As Register of the Treasury Mr. Bruce has had no Negro to succeed him who exercised the manhood that he did both terms he held the office. He was the boss of his office, and when any of his subordinates attempted to exercise any authority over it without consulting him he would read the "riot act."

There was a vast difference between Mr. Bruce and all other colored men who followed him as Register of the Treasury. When he first took the office the "understrappers," that is, the subordinate clerks or the chiefs of the several divisions, started out to test him, and see just what he would do. Five promotions were to be made in his office, on one occasion, and there were ten persons to be promoted to those five vacancies, Mr. Bruce knew just what they were worth; indeed, he knew every clerk by name. However, he selected the persons to fill those five vacancies and recommended them. To his surprise his letter of recommendation was returned to him with a red line drawn between two of his names, and others substituted. The Register looked at this a few moments and remarked to his confidential secretary, "I wonder what this means." Rising hastily from his seat, he walked to the office of the appointment clerk, and in language more emphatic than a man out of his head could express it demanded to know what this meant, exhibiting his letter with two red lines drawn through two of his names. The clerk remarked in a nervous manner that they had substituted the names because they knew more about the ability of the two men than he did. Quick as a flash, in language more emphatic and well understood by men when there are no ladies around, told him to insert his names at once in language more emphatic, and as they were about to explain Mr. Bruce left. His letter was subsequently returned with all five of the names that he had recommended. From that time up to the day of his death the understrappers never attempted to run the Register's office, and neither did they attempt to recommend anyone or anything without asking Mr. Bruce. Very soon after this the understrappers wanted to transfer one of their friends from another division to the Register's office, but before an attempt was made Mr. Bruce was appealed to and asked to make the transfer, which was done.

No deputy register or chief of division would attempt to make transfers or promotions in his absence from the city, and neither did he promote unworthy white men over the heads of deserving colored men in his office. If a colored clerk was entitled to and deserved a promotion, Blanch K. Bruce was the man to do it.

There is only one act in Mr. Bruce's political career that he regretted: Just before he was taken ill and died he would promote and elevate his enemies in prefrence to his friends. He would know that a man was opposed to him politically, and that man would never know that Mr. Bruce knew it, although this same individual would come and ask him to do a favor. Mr. Bruce would invariably do the favor.

What has been greatly needed in the Register's office since the death of Blanch K. Bruce is a man with a backkbone. When the backbone of any colored officeholder in authority grows The Bee will say so; but until then The Bee will be honest on all public questions and public men.

When a man deserves to be commended the Bee will gladly do so, but not otherwise.

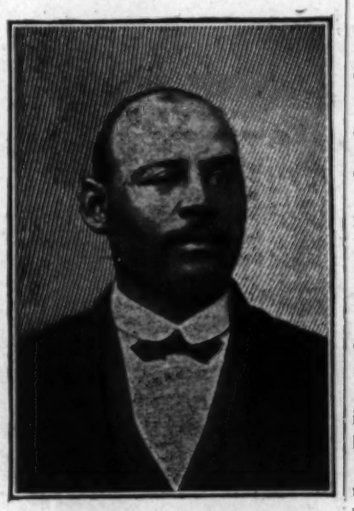
A PUBLIC BENEFACTOR.

Occasionally this city grows a benefactor; a man of broad and unselfish motives and a liberal heart. There is no man in this city more deserving of the patronage and support of the people than Mr. Lewis Jefferson, the manager of the Independent Steamboat and Barge Company, an institution that has shown more liberality to all classes of people, and more particularly to the colored citizens of this and other cities.

By his efforts the people of this city and other cities have been able to enjoy the pleasant steamboat rides, while it is true that other companies discriminate aginst the race to which he is identified.

Every church that wants to give an excursion and every benevolent and beneficial organization seeks Mr. Lewis Jefferson to engage his company's boats.

His greatest and most charitable act is the tender of his boats to Prof. Booker T. Washington, free of all charges, for Monday, August 24 (see advertisement on the eighth page) to enable Mr. Washington to secure funds enough to pay off the mortgage that is on the home of the late Frederick Douglass. August 24 is the Frederick Douglass Memorial Day at Washington Park. All Washington should turn out and show its appreciation and gratitude for a man who gave the best portion of his life for the freedom of the colored race. Mr. Jefferson has given his boats to Mr. Washington for the benefit of the public. Mr. Jefferson is a man who has for a number of years endeavored to help his people. His management of the Steam and Barge Company is an evidence of his ability to conduct successful enterprises.



MR. LEWIS JEFFERSON, A PUBLIC BENEFACTOR.

Read The Bee.

PARAGRAPHIC NEWS

By Miss Beatris L. Chase.

Mrs. Tennie Freeman, a prominent woman of Little Rock, Ark., died very suddenly last week at Pine Bluff.

Dr. Forest Battis, of Harrisburg, who graduated from the medical department of Howard University some time ago, was quietly married last week in Philadelphia, Pa.

It is stated that the American literature is well liked in Frankfort, and henceforth will occupy a promlnent place in the great Municipal Library there.

The newly appointed Assessor of the District, W. P. Richards, took up his new duties last Monday afternoon.

Chief of Police George, at Harrisburg, Pa., has issued orders to stop all street pianos and hand organs in that city.

While two young women were boating in the Oswego River at Oswego, N. Y., last Monday night, the steering gear of the motor boat broke, and the young women lost their lives.

A special appeal is made to the colored people of this city to aid in the work for Camp Pleasant.

William L. Montague, who was for many years professor of Latin and modern languages at Amherst College, until his resignation in 1895, died at his home in Amherst, Mass., last Monday after a long illness.

It is reported that the National Capital is adequately defended from the attacks of an imaginary enemy. The National Guard is on duty at the Potomac forts.

Thomas H. Pickford, owner of the Toronto Apartment House, at Twentieth and P streets, indicted for manslaughter, appeared before Justice Anderson last Tuesday and entered a plea of not guilty to the indictment.

A new church was organized in this city last Sunday by Rev. W. Bishop Johnson, pastor of the Second Baptist Church.

Helen Dingon, a former comic opera singer, died at San Francisco last Saturday in extreme poverty.

The Baltimore and Washington Transit Company deposited $1,000 to guarantee the completion of the road and carrying of passengers within the two-years' limit.

It seems that the Maryland officials are determined to put an end to Sunday frolicking.

Public Printer Leech has concluded that the health of the 4,200 workers in the Government Printing Office needs attention, so Dr. William J. Manning has been reinstated, "having charge of the sanitation of the entire plant."

Great excitement was caused in Shiloh Baptist Church, Richmond, Va., a few Sundays ago, when a member fainted just as she raised the Communion cup to her lips.

It has been said that the late Bishop Potter was a firm believer in personal freedom on public questions.

The most popular shoe at this time is the tan in all shades in canvas, and kid in many shapes and trimmings.

The inspectors appointed to enforce the Child Labor law are kept quite busy.

A young man in Worcester, Mass., was married last week to his young stepmother, who is his senior by three years.

Mrs. Frank Leslie, who has just returned from a trip abroad, says the English women year clinging dresses with no underskirt, and she says the sheath gown is indecent.

It is reported that the Dutch minister has been expelled from Venezuela by its President.

A decision has been reached as to refitting some of the old Japanese battleships with modern improvements and pressing them into service if necessary.

The District Commissioners are going to make an effort to collect the special assessments for the extensions of streets in many sections of the city.

There was a case of smallpox on board the North German Lloyd steamer Barbarossa, which arrived at New York last Wednesday from Bremen and Cherbourg.

TO SERVE CODFISH

FOUR RECIPES FOR DELICIOUS DISHES.

Left-Over Portions May Be Utilized in Patties—Prepared a La Mode —Cooked with Either Macaroni or Spaghetti.

Codfish a La Mode.—Take a large cupful of salt codfish that has been boiled and finely shredded, add a gill of vinegar, two tablespoons of melted butter, a saltspoon of black pepper, the juice of half a lemon, a little minced parsley, and one egg well beaten. Form in balls with the hand in oval shape, and roll in egg and cracker crumbs. Fry in hot fat and serve with bechamel sauce.

Codfish Patties.—If you have any creamed codfish remaining from breakfast it can be utilized in this way. Make some tiny puff paste shells, baking them in a quick oven; when cold fill with the creamed codfish, lightly dusting with grated nutmeg; cover the top of each shell with a teaspoonful of whipped cream, lightly salted, and return for an instant to a hot oven. Serve with fried parsley and thin slices of lemon.

Timbale of Codfish.—Break in short lengths either macaroni or spaghetti, and boil in salted water until tender; dress it with cheese and melted butter according to taste and add one well-beaten egg. Butter and bread crumb a plain mold and when the macaroni is nearly cold fill the mold with it, pressing it well down and leaving a hollow in the center, which should be filled with codfish prepared as follows: Freshen two good sized pieces of codfish by changing the water frequently in which it is soaked, then boil for 30 minutes, putting it on in cold water. Remove from the fire, and shred it finely with a silver fork, adding a small cupful of cream, a tablespoon of melted butter, a dash of cayenne and a teaspoon of onion juice. Cover the top of the mold with a layer of macaroni and bake in a moderate oven for half an hour; turn from the mold and serve garnished with blanched celery.

Codfish Chowder.—Fry six slices of fat pork crisp in the bottom of the pot in which you are to make your chowder; take them out and chop them in small pieces, putting them back in the pot with their own gravy. Cover this with a layer of shredded salt codfish that has been freshened in cold water, and continue with layers of minced onions, sliced potatoes, split crackers, tomatoes and parsley; sprinkle with summer savory, cayenne pepper and celery salt. Alternate these layers until the pot is three-quarters full. Pour in enough cold water to partly cover the ingredients and stew gently for one hour, watching that the water does not boil away. When the chowder is thoroughly cooked turn it into the tureen, adding a cupful of rich milk, and serve hot with toasted bread fingers.

Oranges for the Lunch Box.

Many tourists enjoy putting up a dainty luncheon at home, which may be partaken of whenever liked. In such a box a little corner filled with oranges is sure to be most appreciated. Select large navel oranges, free from skin and all the bitter white which sometimes clings to the fruit, and separate into sections. If the orange sections are long, cut them half through in two different places with a sharp knife, or if the sections are short cut them only in the center. Pack them at once, and very closely, in paraffin paper in either a tin cracker box or a pasteboard box. The juice will not run out if the fruit is carefully handled, and a section will quench thirst much more effectively than water, and they can be taken out of the box without soiling the gloves.

For Timing Eggs.

An egg alarm is one of the latest additions to the kitchen equipment. It is a German invention, at least it comes to us from that country, and is intended to act as a reminder to the cook when the eggs are done. It is made of an oblong piece of porcelain fitted in the center with a clock dial and an alarm bell. The dial is marked off into minute sections up to the number of five. When the eggs are put into the water the alarm is set for two, three, four or five minutes and the cook need not be bothered with watching the clock to see that the eggs do not boil too hard. When the time is up the bell rings sharply as a signal that the eggs are done just right.

Making Mint Sauce.

For a good, simple way of making old-fashioned mint sauce use one large tablespoonful of chopped mint, three-fourths of a cup of vinegar and two tablespoonfuls of sugar. Mix the three together and let them stand an hour; then serve. Delmonico's rule for mint sauce differs from any other rule. It calls for one-quarter of a bunch of finely-minced mint leaves, half a cupful of water, half a cupful of broth or consomme, four tablespoonfuls of vinegar, a tablespoonful of salt and half an ounce of sugar. Mix together and serve in a sauce bowl.

Good Fish Salad.

Soak two big salt herring in water over night. Then clean fish of all bones and skin and chop fine. Chop six or seven boiled potatoes and five boiled red beets and two big onions. Mix all together with pepper and enough vinegar to soften the mixture. Press hard in molds and when shaped turn out on a flat plate. Chop the whites and yolks of three hard boiled eggs separately. Then decorate the top with alternate rows of whites, yolks and beets.

BEST WAY TO CLEAN ZINC.

Sulphuric Acid Will Do It, But It Must Be Handled with Care.

Zinc is one of the most difficult metals to keep bright and stainless. It can be cleaned with sulphuric acid but the greatest care must be observed in using this strong chemical. If you will do the work yourself, or have it done under your personal supervision, you will find this method satisfactory:

Have the zinc well washed with soap and hot water, that no trace of grease may remain on it; wipe it very dry.

Make two mops by fastening pieces of cloth on two sticks; have on hand two pails of clean, cold water and a cleaning cloth.

Put into a stoneware bowl one quart of cold water and very gradually add three ounces of sulphuric acid.

Be very careful not to allow the acid to touch your hands. Dip one of the mops in the acid water and swab the zinc; in a few seconds it will begin to look bright and clear.

When this occurs wash with the second mop and clear water; follow this with a good washing with a cloth and water to which household ammonia has been added in the proportion of a tablespoonful of ammonia to a quart of water. Rub the cleansed surface with dry whiting. Be sure to add the acid to the water, and not the water to the acid.

TO MARINADE OR LARD MEAT.

Two Processes That Will Distinctly Improve the Flavor.

While meats are so very high, many a housewife will buy the cheaper cuts, and marinade them to make them tender. Marinading is a process with a formidable name and a simple meaning. To marinade is simply to soak meat in a mixture for some hours, or even days, with the idea of improving its flavor or softening its fibers and making it tender. Vinegar, oil, pepper and salt are mixed together, and the meat is packed in the mixture; sometimes a slice of onion and some herbs are added. The meat should, of course, be wiped first, but not washed. The process is more frequently used for meat than for fish. Larding is quite easy—it only requires care and accuracy. It simply needs a larding needle and some neatly and evenly cut strips of fat bacon or pork, which are used exactly as if they were pieces of wool or thread, one large stitch being taken through the meat and the short ends of the fat left sticking out. The strips are called lardons. The fat bacon or pork to be used in the process should be kept in a cold place. Use that part of the pork which lies between the rind and the vein. Lean and dry meat and some kinds of game are much improved by larding.

Maple Sugar Cake.

Put one pound of shaved maple sugar, one-half of a pound of butter and four tablespoonfuls of milk in a saucepan; let it cook slowly until the butter is melted; take from the fire and cool slightly, but add while still hot one-half of an ounce (one tablespoonful) of ground ginger and three-quarters of a pound of sifted flour. Beat thoroughly, add a heaping tablespoonful of baking powder and bake in thin sheets. This quantity of flour will be too much for spring wheat, but I should add a little at a time until the cake is the proper consistency. This is very rich and delicious, but should be used while warm.

More flour may be added to the same batter, the baking powder omitted; the dough after being well worked may be rolled thin, cut in small cakes and baked in a moderate oven.

Country Sausage.

Peel and core two pounds apples and finely slice them; also slice four peeled bananas the same way. Place in a saucepan with an ounce of melted butter, three salt spoons of salt, and a salt spoon of cayenne pepper. Cover pan, then set in the oven 25 minutes. Remove from the oven, press through a sieve into another saucepan, and keep hot. Pierce the skins of 12 raw country sausages. Heat a tablespoon of melted butter in a frying pan, add sausages and fry five minutes on each side. Nicely dress the puree of apples and bananas on a hot dish, arrange sausages over it, remove fat from saucepan, pour in half a gill of port wine, boil three minutes, pour over sausages, and serve.

Grape Juice Punch.

This is excellent and has the merit of being non-alcoholic. Cook together one pound sugar and a half-pint water until it spins a thread. Take from the fire and turn over a large cup of strong tea. Add the juice of six lemons and the same number of oranges, with a quart of grape juice, and stand over night. When ready to serve add sliced fruits and the water, plain or mineral, with ice in the punch bowl. If desired, cut a half pound marshmallows into quarters and allow three to each glass.

To Fry Tenderloin.

Cut across the grain of the loin, beat an egg, place the meat on the chopping board endwise; mash it, then dip in the beaten egg that has been salted, have ready cracker crumbs, and dip alternately; fry in hot butter.

Home Cures.

Wet a cloth, put red pepper over it, and apply where pain is—a sure cure for neuralgia.

To cure a cold in head or break up a cold pour spirits of camphor on hands and inhale through mouth and nose.

IDEAS OF FRENCH CHEFS.

Three Soups That Are Very Popular Across the Water.

French soups have delicious flavors. According to Everyday Housekeeping we may have three that are very popular.

Potage a la Marceau: Ingredients—Two turnips, two ounces butter, one quart of broth or stock, a slice of pumpkin, a small piece of sugar, three tablespoonfuls of cream, some croutons of fried bread. Method—Chop up finely the turnips, and toss them in butter till they are a golden brown. Add to this the pumpkin boiled in the broth. Pass the soup through a sieve, adding to it a small piece of sugar, the cream, and croutons of bread fried a golden brown in butter.

Potage a la d'Aumale: Ingredients—Twenty-four large mussels, a small bunch of parsley, one onion, three pints of beef broth, croutes of bread. Method—Scrape and wash the mussels. Cook them in water with the parsley and onion (sliced). Then take the mussels out of the shells and trim them. Place them in a soup tureen with the croutes of bread, which have previously been browned in the oven. Strain the broth and add to it a pint of boiling milk, sweetened with a lump of sugar. Pour the soup into the tureen containing the croutes and mussels and serve.

Potage a la Colbert: Ingredients—Some spring vegetables, three poached eggs, tabasco or Worcestershire sauce, a few shreds of chervil, three pints of clear soup. Method—Cut a few spring vegetables into fancy shapes and boil them in salted water. Drain them and cook in the consomme. Just before serving the soup poach the eggs and place them in the tureen, also the sauce, and some chopped chervil.

HOUSEHOLD HINTS.

To cover the pan in which fish is cooking will make the flesh soft.

All lard to fry fritters and doughnuts must be very, very hot before putting in the batter.

Black lead mixed with vinegar will be found to give a specially good polish to the kitchen stove.

A piece of flannel dampened with spirits of camphor will remove stains from mirrors or window glass.

Rub over new tinware with lard and thoroughly heat it in the oven before using it, for thus it is protected from rust.

When washing lace never rinse it in blue water, with the idea of improving its color. Real lace should be finally rinsed in skim milk, which will give it a soft, creamy color.

Carpets should be beaten on the wrong side first and then, more gently on the right. Never put a carpet down on a damp floor, for this often results in the carpet becoming mildewed.

If, when using lemon for flavoring, you need only half a one, put the other half on a plate and cover with a glass tumbler. This excludes the air and prevents it from drying up or getting moldy.

Iced Cabinet Pudding.

Rub two ounces of stale ladyfingers and two macaroons through a coarse sieve; beat six eggs until light, with four ounces of pulverized sugar; stir this into a quart of milk, brought to the boil in a double boiler, and continue to stir until it coats a knife blade.

Take from the fire and add one-fourth box of gelatin which has soaked in a little cold water for an hour; strain and stand aside to cool.

Line the bottom and sides of a melon mold with preserved or candied cherries, slices of quince or pineapple or any kind of preserved fruit and put in a layer of broken sponge cake. Sprinkle with the pounded macaroons and ladyfingers; add a layer of fruit, and so on until all is used. Cover with whipped cream and set the pudding on ice until ready to be served.

All in the Serving.

Even an ordinary pudding of a creamy nature takes on a new appearance if served in the tall-stemmed sherbet glasses. A tasty pudding served in this way at a recent dinner was made with rice and chocolate, topped with whipped cream. The pudding is made in the same way as the ordinary creamy baked rice pudding except that grated chocolate is added. A baked custard, topped with whipped cream and dotted with Maraschino cherries, came to the table in sherbet glasses the other day.

Magic Polishing Cloths.

Mix two pounds of whiting and one-half ounce of oleic acid with a gallon of gasoline. Stir and mix thoroughly. In this compound soak flannel rags of the desired size, then wring out and hang up to dry, being careful to keep them away from a fire or open flame. These cloths will give a fine gloss to silverware, will not soil the hands and will preserve their polishing qualities indefinitely.—Woman's Home Companion.

To Make Soda Cake.

To make soda cake take two eggs, two cups of sugar, one cup of butter or lard not quite full, one cup of sour milk, one cup of chopped raisins or currants, one teaspoonful of soda, one teaspoonful of flavoring if wanted, one teaspoonful of cinnamon, one teaspoonful of allspice, and one teaspoonful of cloves. Make stiff batter. Bake in tin.

Make Bloomers for Girls.

For summer make bloomers of gingham or anything dark and aprons to match for the little girls. This saves washing, while the little one is kept cool during the hot days, as only the apron over the bloomers is needed to play in.

DRINKS THAT COOL

PLEASANT BEVERAGES FOR HOT SUMMER DAYS.

Lime or Lemon Squash Is Most Refreshing—Iced Chocolate Palatable for Those Who Have a Sweet Tooth.

Lime or lemon squash is one of the most refreshing of the easily made summer drinks. It is prepared by squeezing the juice of two limes into a glass, filling it three-quarters full of cracked ice and adding bottled soda. Sometimes sugar is used, and the only difference between lemonade and lemon squash is in the soda, which is substituted for plain water.

Iced chocolate is cooling and leaves a pleasant taste in one's mouth. It is made the same as hot chocolate and well boiled, then set away to cool and served in tall glasses with cracked ice, cream and powdered sugar. It is generally considered a pleasanter and more wholesome drink than either iced tea with lemon or iced coffee with cream.

To make sangaree, a favorite drink of the tropics, take one wineglass and a half of sherry, two wineglasses of water, a grating of nutmeg, some lime peel and about a dessert spoonful of sugar. Mix the sugar and the water together first, then grate the nutmeg over the top, add a strip of lime peel and stir. After which pour in the sherry and serve at once with cracked ice.

For pineapple wine cut into thin slices a ripe pineapple, rind and all. Place this in a jar, cover with a quart of water and add some pounded ginger. Cover the jar and let stand for 24 hours. At the end of that time strain and add a pound of sugar, then bottle and serve the following day or not later than two days after the bottling.

To make orange wine, take a quart of orange juice, a pint of fresh lime juice, a pint of brown sugar and a pint of rum. After these ingredients have been stirred together place them in a jar and let stand for three days, after which time add a half pint of fresh milk. Clear the wine with a clean egg shell. Strain and bottle.

CARE IN BOILING POTATOES.

Attention Required If You Would Have Them Dry and Mealy.

To boil a potato well requires more attention than is usually given. They should be well washed and left standing in cold water an hour or two, to remove the black liquor with which they are impregnated, and a brackish taste they would otherwise have. They should not be pared before boiling; they lose much of the starch by so doing and are made insipid. Put them into a kettle of clear, cold water with a little salt; cover closely and boil rapidly, using no more water than will just cover them, as they produce a considerable quantity of fluid themselves while boiling, and too much water will make them heavy. As soon as just done, instantly pour off the water, set them back on the range and leave the cover off the saucepan till the steam has evaporated. They will then, if a good kind, be dry and mealy.

Making Ice Tea.

If ice tea is to be made from the tea left over from the noonday meal or any previous meal it should be strained from the leaves and put in a pitcher in the ice chest. Many leave the tea and leaves together, thnking it will be stronger. True it will, but the tannin is very injurious and such ice tea is really very harmful. The best tea is made with enough good tea to extract the flavor with boiling water in a few minutes. Tea is best served in very thin glasses with shaved or lump ice. Slice the lemon, slit a slice and place it over the rim of the glass. Place the glass on a glass tumbler coaster or in a small saucer with a silver spoon.

Bachelor's Pudding.

Chop two tablespoonfuls of suet, put it into a basin with two heaping tablespoonfuls of sugar, two ounces of seeded raisins, two tablespoonfuls of flour, two tablespoonfuls of bread crumbs, one teaspoonful of baking powder, half a teaspoonful of ground ginger and a little grated nutmeg. Mix well together with one well-beaten egg. Butter a mold thoroughly and throw into it two tablespoonfuls of brown sugar; shake well, so that the mold is entirely covered; pour in the mixture, cover with buttered paper and steam for 1½ hours.

A Cake Hint.

Always steam fruit cake; you will not have to worry about your oven being too hot or there being a hard crust on your cake. Put on your boiler, being sure there is a good fire; put bricks in the bottom, so as to bring your cake about the center of the boiler. Invert a tin on the bricks, set your cake on this, cover with another tin, so the steam cannot drip on the cake. Keep the water at boiling point and steam three hours. Set in a slow oven one-half hour.

Fruit Cake.

One cup currants, dredged with flour, one cup brown sugar, five cents' worth of citron, one small grated nutmeg, three whole eggs, two cups milk, one-half cup butter, quarter teaspoon saleratus; flour at discretion. Bake two hours in moderate oven.

Plain Frosting.

Take any plain cake mixture and bake in small individual tins; when cool brush with white of egg, roll in grated cocoanut, place meringue on top with a candied cherry in center.

Baked Salt Cod.

Soak salt codfish several hours in plenty of cold water, put into cold water, and simmer gently about 15 minutes. Pick into fine shreds and add the same amount of mashed potatoes. To one quart of the mixture add two rounding tablespoons of butter, one beaten egg, and hot milk to moisten. Put into a buttered baking dish, brush over with soft butter, dredge lightly with flour, and bake until brown on top. Serve with a sauce made from two level tablespoons of flour, four of butter, one cup of milk, and salt and pepper to season. Add a hard boiled egg chopped coarsely and heat well, then serve.

A Substitute for Spinach.

The tender leaves of young beet tops or turnips may be used instead of spinach and make a pleasant change for the lover of greens.

Thoroughly wash leaves to remove grit and boil until tender. Drain, press out the water and dress with butter, salt and pepper, stirring in a saucepan until thoroughly heated.

The flavor is much improved if a little vinegar and oil are added on the table. This is better than serving it with the greens as many persons prefer the butter dressing.

Porch Chair.

Mend your porch chairs with picture wire. It is easy to work with and strong. Lace across the seat and back to make a straight surface. Paint with enamel or carriage paint. Make covers to suit. I use burlap or dinim and fill with excelsior. If they get wet they soon dry out and no harm is done.

Destroy Moths.

If you suspect that there are moths in your carpets, try and locate their hiding place. Wring a coarse cloth out of clean water and spread it smooth on the spot in the carpet where you think the moths are. Iron the wet cloth with a hot iron. The steam will kill the moths and eggs.

Wm. Cannon,

[illegible] N. W.

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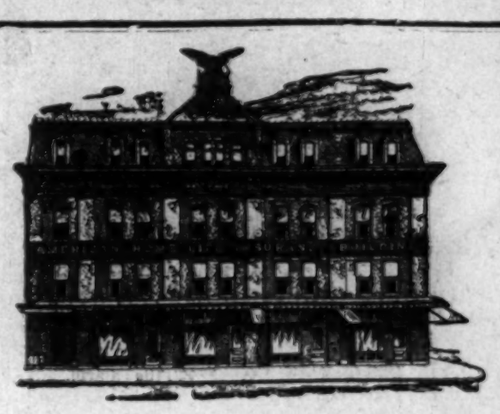

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WOMEN'S GUIDE.
A NEW PAMPHLET BY MRS. MARY J. BOLTON — ITS CONTENTS.
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MRS. BRYAN AT HOME

WIFE OF DEMOCRATIC CANDIDATE FOR PRESIDENT.

Has Been of Great Help to Famous Nebraskan—Has Studied Law and Been Admitted to Bar—Her Home Life.

Lincoln, Neb.—Mrs. Bryan, the wife of William Jennings Bryan, Democratic candidate for president of the United States, shares every confidence, and is on all occasions a most reliable helpmeet by her husband's side. The home life of Mr. and Mrs. Bryan truthfully demonstrates the old adage, "The twain are one."

Mrs. Bryan is not only a homemaker, but a home-keeper, and manages the daily routine at Fairview with utmost system. Whatever interruptions are crowded into the day, the household machinery remains unchanged and Mrs. Bryan always maintains a calm exterior.

It always has been Mrs. Bryan's fervent ambition to keep abreast with her husband's intellectual progress. This she has accomplished, and in doing so gives example by precept, for she has studied side by side with Mr. Bryan in every phase of life's problem in which he has at any time been interested. When Mr. Bryan decided upon law as his profession, then it was that he took one step in advance of Mrs. Bryan, but it was not to be for long, for when Mrs. Bryan came to Lincoln she immediately began a course of law studies, and after graduating was admitted to practice in all courts of the state. When asked why she studied such a dry, musty subject as "law," she modestly declared it was just because she did not want Mr. Bryan to become conversant with a subject of which she was ignorant. She said the course was really easy and any woman who has the time could do as she has done.

Mrs. Bryan leads a very active and busy life, but having everything so well systematized, manages to keep

Mrs. William J. Bryan.

ahead of her work. She has for a number of years had entire charge of Mr. Bryan's personal correspondence and has been what he calls his "confidential secretary." Just now Mr. Bryan's official stenographer, who has helped in previous campaigns, is a resident at Fairview, but this does not relieve Mrs. Bryan from looking after Mr. Bryan's private correspondence. She takes up the consideration of the mail immediately after breakfast, which, by the way, is a very early meal for Mrs. Bryan, as she is usually about the house planning various lines of work and outlining her duties for the day at five o'clock in the morning. Mr. Bryan dictates his letters to Mrs. Bryan and as a rule his editorials. Mrs. Bryan did not attempt to learn any defined system of shorthand when first undertaking this work, but immediately arranged a contracted system of her own, which she has found to be adequate in every way. About five years ago she began using the typewriter and now has become such a rapid operator she frequently takes dictation direct on the machine.

Mr. Bryan's mail does not comprise all that is received at Fairview, for Mrs. Bryan herself daily receives more letters than any other woman in the land, unless it should be the wife of President Roosevelt. Everybody who has any sort of a question to ask, concludes at once Mrs. Bryan is the proper person to whom to apply.

Mrs. Bryan is an ardent church worker, giving according to her means, and always lending her influence to the smaller organizations where it is most needed. When she moved to Fairview she attended the little church at Normal, but lately a mission church was established in South Lincoln and she and her husband severed their connection with the fashionable First church of the city and placed their names on the membership roll of the new organization, known as Westminster church.

Mrs. Bryan is dearly loved by all who serve her and though often troubled in securing competent help, she is always able to retain her household servants.

She has a masterful personality, the influence of which is far-reaching. She possesses a large degree of tactfulness, which is not assumed, for Mrs. Bryan is always perfectly natural, and one always sees her as she really is. Her manner is cordial, and when conversing her face lights up with a smile which makes her at once seem a friend.

PRIMITIVE IRRIGATION METHODS.

Companies Organized Will Improve System in Old Mexico.

St. Louis.—The new irrigation law which was recently passed by the Mexican congress already has led to the inauguration of a number of irrigation projects in different parts of that country. The fact that the law carries an appropriation of $25,000,000 to be paid in subsidies to those who place land under irrigation, serves as an incentive for the establishment of improvements of this character.

One of the largest of these irrigation enterprises under the new law is being financed by a syndicate of St. Louis men, headed by David R. Francis. His son, David R. Francis, Jr., is

Primitive Method of Irrigation in Old Mexico.

actively interested in the project, and has been spending much of his time in Mexico of late. The concession for this enterprise provides for the use of the water of Lake Chapala for irrigating about 500,000 acres of land adjacent to the lake. The government will pay a subsidy of $25 per hectare of 2½ acres on all land placed under irrigation. It is stated that a system of canals and ditches will be built to cover every part of the tracts of land that are to be irrigated and that great electric pumping plants will be installed to raise the water out of the lake. The cost of the construction of the system of irrigation will be almost offset by the subsidy.

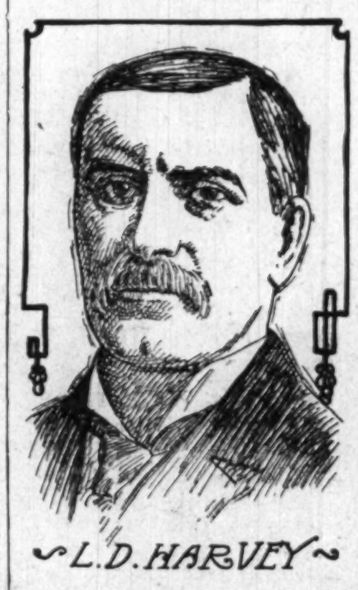
A number of applications for concessions to establish large irrigation plants under the new subsidy law are pending in the department of fomento of the federal government. Minister Olegario Molina of that department recently signed a contract with Joaquin Redo, a wealthy business man of Mazatlan, for the establishment of a system of irrigation in the valley of the San Lorenzo river in the state of Sinaloa. Mr. Redo binds himself to place 25,000 acres under irrigation within ten years from the date of the contract.

Primitive methods of irrigation are in use in many parts of Mexico. Some of these irrigating plants have been in operation continuously for more than 150 years. The water is raised by means of cumbersome water wheels operated by the native peons. The capacity of the buckets on these wheels is small, but a considerable quantity of water is lifted in the course of a day's operation and several acres may be irrigated from one water wheel. The demand for modern pumping plants has increased very rapidly during the last few years, and it is not unusual to see a gasoline engine at work alongside of one of the antiquated water wheels.

WISCONSIN MAN IS CHOSEN.

Lorenzo D. Harvey New Head of National Education Association.

Menominie, Wis.—Lorenzo Dow Harvey, who has been elected president



of the National Education association, has been superintendent of the Menomonie school system and Stout training schools since 1903. He has been a teacher or superintendent of schools since 1873, the year following his graduation from Milton college, his work having been at Sheboygan, Oshkosh, Milwaukee and Menomonie.

Mr. Harvey was born in New Hampshire in 1848 and has lived in Wisconsin 58 years. All his life, excepting five years, when he was engaged in the practice of law and in manufacturing, has been devoted to educational work. He has been president of the Wisconsin Teachers' association and of the library department of the National Educational association and at the head of the superintendence department of the National Educational association. He succeeds Edwin G. Cooley of Chicago as president of the association.

MRS. J. SHERMAN

IS BRILLIANT WOMAN AND AN IDEAL HOUSEKEEPER.

Washington Home of Republican Candidate for Vice-Presidency and Wife Is the Center of an Intellectual Coterie.

Washington.—Years ago Carrie Babcock was one of the belles of Utica. To-day she is the wife of the Republican nominee for vice-president, Congressman James Schoolcraft Sherman. In Washington she is known as a brilliant conversationalist and as the possessor of a keen intellect, familiar with all matters of current legislation. Her home, as long as she maintained one here, was the center of a little coterie of brilliant men and women.

In Utica the Shermans have an attractive home in Genesee avenue. The house stands in several acres of ground and Mrs. Sherman has surrounded it with flowers. She has her greenhouses, which protect the flowers in winter, and each time that it has been necessary to leave Utica she has made it a point never to do so until the last flower has been taken in and cared for.

Among her intimate friends Mrs. Sherman has the reputation of being an ideal housekeeper. She puts up her own preserves and superintends the details of her marketing.

Mrs. Sherman was born in the town which is now her home. She was the daughter of L. H. Babcock, a prominent lawyer. She attended the Utica seminary and later became a student at Balliol school.

Col. Eliakim Sherrill of the One Hundred and Twenty-sixth New York Volunteers, to whom a monument was erected at Gettysburg some years ago, was Mrs. Sherman's maternal grandfather. Col. Sherrill was shot and killed at Gettysburg. Mrs. Sherman's maternal grandmother was Emily Eldredge, said to have been a direct descendant of Pocahontas.

If Taft and Sherman win next November the Shermans will return to

Washington and take a house for the winter. With them will come Mrs. Sherman's mother, Mrs. Babcock, who makes her home with Representative Sherman, and the two sisters of Mrs. Sherman, Mrs. J. C. De Long and Mrs. L. B. Moore, may spend the season here.

The family of Representative and Mrs. Sherman includes three sons, one of whom is married and has a charming little daughter, Ellen. This little maid is the bright particular star of the Sherman home and the idol of her grandparents. Mrs. Sherman has an attractive niece who, if the Republican ticket is elected next fall, will spend a great deal of time in Washington.

The Shermans have been married about 28 years and they have an ideally happy home. Among the women of Washington Mrs. Sherman is particularly popular. She has a charming personality, an affable manner and a delightful spirit of hospitality. Her invitations are never declined.

Last winter Representative and Mrs. Sherman lived at the New Willard and entertained only in the most informal way. Their dinner parties were limited to only a few guests because of the ill health of both Mr. and Mrs. Sherman.

In Bohemia.

Thomas A. Daly, the Philadelphia poet, responded, at a recent shad breakfast, to the toast, "Bohemia."

"Bohemia is a pleasant place," said Mr. Daly, "but a steady job is better, on the whole. A heavy shower drove me the other day into a favorite Bohemian resort on Peanut street. Bohemians surrounded me, young and old ones. They were drinking beer.

"As the waiter hurried to and fro, I noticed that every little while he would pause before a slate and scrawl something on it. I walked over to the slate and saw a great multitude of queer phrases such as:

"'Old Shoes, 5c; Black Underwear, 15c; Fringed Pants, 25c; One Black and One Red Sock, 10c.'

"I couldn't resist asking the waiter what all that meant.

"'Well, sir,' said he, 'I don't know the names of most of these gents; so, when I give 'em tick, I have to take note of some peculiarity of their get-up, sir.'"

COSTLY PIECE OF EARTHWARE.

Pennsylvania Museum Acquired Toft Dish Made About 1666.

Philadelphia.—One of the most important of the recent accessions to the Pennsylvania museum, in Memorial hall, is a large earthenware dish, known as a Toft dish, which was made by Thomas Toft of Staffordshire, England, about 1666, at the time of the restoration of Charles II. Toft ware, as it is generally called, is exceedingly scarce, and this is the first example that is known to have been brought to the United States.

The museum owes its acquisition to the generosity of William P. Henszey of the Baldwin Locomotive works. The director, Dr. Barber, who is the recognized American authority on pottery, has been for a long time on the lookout

Toft Dish Given to Pennsylvania Museum.

through his agents abroad, for an authentic specimen of this early English manufacture. Some time ago he heard of a piece in possession of a London dealer, but the price demanded, $700, was beyond the limited resources of the museum, although it was considered a reasonable price for so great a rarity. The matter was laid before Mr. Henszey, who at once offered to provide the necessary sum, and the purchase was authorized.

When the director received the precious piece of earthenware from the custom house in New York he took it up to the Metropolitan museum and exhibited it to the envious officials there, and he received an offer of twice the amount that had been paid for it.

Toft dishes, which are usually about 18 inches in diameter, were produced in England before porcelain was invented, and they were considered at that time works of great merit. The decoration is made by pouring liquid clay, or slip, through a quill attached to a little cup, the designs being traced in the same manner as patterns in sugar icing are applied to cakes. The Toft dish which has been procured by the museum bears five medallions, each one containing a rude portrait of Charles II, and in the central medallion are the initials R. C., for Rex Carolus—King Charles. Toft used the royalty and nobility of the period as decorative subjects for his dishes. As each piece was decorated by hand we find no duplications; consequently the piece now on exhibition in Philadelphia is unique, and is one of the finest pieces which have thus far come to light.

Students of pottery are familiar with the appearance of Toft ware from illustrations in books on ceramics, but this is the first opportunity presented to them to inspect a genuine piece. It has a particular interest in connection with the slip-decorated ware of the Pennsylvania Germans, of which the Pennsylvania museum has a unique collection.

NEW PRESIDENT OF PANAMA.

Senor Domingo Obaldia Elected to Succeed Amador.

Washington.—Senor Don Jose Domingo de Obaldia, who has been

elected president of the Republic of Panama to succeed President Amador, was until lately minister from Panama to the United States, having been appointed at the creation of the republic in 1903. He is a native of Panama, 63 years old and was in Bogota and in the United States until his twenty-fourth year, when he returned to Panama and became connected with the large business interests of his father. Senor Obaldia is one of the largest stock raisers in Central America and exports horses, cattle and mules. He was governor of Panama when it belonged to Colombia and is a conservative in politics.

Senor Obaldia defeated President Amador's candidate for president, Secretary Arias. Obaldia was Amador's choice until, when acting as president in the absence of Amador, he instituted policies which estranged his chief.

OLD FORT CRAWFORD

SCENE OF THE FIRST LOVE OF JEFFERSON DAVIS.

Ancient Spot Is Located on Banks of Mississippi River in Wisconsin—Romantic Courtship with Daughter of Col. Taylor.

McGregor, Ia.—Old Fort Crawford, scene of many a tale of manliness and chivalry, of love and war, where Jefferson Davis had his early romance, is a picturesque spot. The fort is on the banks of the Mississippi river and is now a part of the ancient town of Prairie du Chien, the oldest city in Wisconsin, founded by French Jesuits, who came down from Canada to Green Bay, down the Wisconsin into the Mississippi in 1669.

The fort is a site of prominence on a knoll overlooking the mouth of the Wisconsin and a large stretch of the greater river into which it flows.

Jefferson Davis began his military career here directly after graduation at West Point and receiving the usual brevet of second lieutenant. He was at St. Louis for a little time and was then transferred. Here he found Col. Zachary Taylor in command.

Here Jefferson Davis met the three daughters and the son of his commanding officer; and here the handsome young soldier fell in love with Sarah Taylor. Picnics planned to Picture rock and what is now known as McGregor heights, together with romantic rambles and sails unknown to the good colonel and his wife, brought about the natural order of experience. Gentle Sarah Taylor and Lieut. Jefferson Davis loved each other.

The Dousmans and Capt. McRee and his family were happy over the love of these likeable young folk. Of course, it being true love, it could not be expected to run smooth. Col. Tay-

Ruins of Old Fort Crawford.

lor being approached by the manly fellow offered many objections. That he had nothing against the strong character of the man was evident.

But the old ironsides had made up his mind that none of his daughters should ever marry into the army. He said that he had nothing but the kindliest feeling for the boy, but he knew so much of the trials and distresses of a soldier's wife and family that he was averse to the whole thing.

But the favorite daughter of the fort was not as mild as she appeared to be. Taking the matter into her own hands, and having something of the decision of character of her father, life somehow suddenly became miserable to the old man. How, he could never tell. But everything went wrong. Too bad that the soldiers were cursed and blamed for the state of affairs.

Everybody knew what was the matter except the poor, boycotted colonel. Finally the girl approached her father and argued the case with him. There was not a spot on the life of the man she loved.

"That makes it all the harder, don't you see, girl? If he was a rascal I would throw him in the river and be done with him. No! What I have said shall stand. You shall not marry any soldier."

The poor girl had to report "nothing doing" at the next tryst.

Many are the stories of the elopement. One is that he compelled an Indian to row them down to Turkey river on the Iowa side and that there they were married. Another is that they went to St. Louis and that the colonel heard of them there, and had them brought back.

The young man most interested in the matter is likely to know best about the interesting affair, and these are his words:

"A boat about leaving the Dousman wharf for St. Louis was chosen by us, and when Miss Taylor was ready she came aboard, accompanied by Mrs. McRee, and we took passage to St. Louis. I resigned my commission in the army and Miss Taylor and I were married at the home of the eldest sister of Gen. Zachary Taylor in Kentucky, in the presence of the general's two sister's, but without his knowledge or consent."

The estrangement was not straightened during the lifetime of Mrs. Jefferson Davis. She died of malaria in 1835 and was buried in the Davis burying ground, near Baya Sara, La.

In the spring of 1845 Mr. Davis met Gen. Zachary Taylor by accident in travel. He was somewhat nervous as to what his reception would be like. The prospective president received him cordially, however, and expressed his warm appreciation of him as a man and a soldier.

CHINESE PIGEON WHISTLES.

Queer Contrivances by Which Aerial Concerts Are Produced.

Among the curious objects included in the Chinese collection recently obtained for the American Museum of Natural History by Dr. Berthold Laufer are samples of the whistles by means of which music-loving Chinese obtain pleasing melodies from flocks of pigeons whose tails are adorned with the contrivances.

The Chinese lover of birds does not always confine his pets to cages. When he goes for a walk he may take a bird with him, carrying it on a stick, to which one of its feet is fastened by a thread long enough to allow it freedom of motion. Where the shade of a

Chinese Pigeon with Musical Whistles.

tree invites him to rest he permits the bird to perch on a twig, watching it hour after hour.

Another curious expression of the pleasure Chinese find in pets is the application of whistles to a whole flock of pigeons. These whistles are attached to the tails of young pigeons soon after their birth by means of fine copper wire and when the birds fly the wind blowing through the whistles produces a melodious open-air concert, for the instruments in one flock are all tuned differently. In Pekin, where these instruments are manufactured with great cleverness and ingenuity, it is even possible to enjoy this aerial music while sitting in one's room.

In spite of the seemingly large variety of whistles there are but two distinct types—those consisting of oblong bamboo tubes placed side by side, and those consisting of tubes attached to a gourd body or wind chest. They are lacquered in yellow, brown, red and black. The tube whistles have two or three or else five tubes. In some specimens the five tubes are made of horn instead of bamboo.

As to the materials and implements used in the manufacture of pigeon whistles, there are small gourds that serve for the bodies; halves of large gourds of a particular species imported from Shantung to Pekin for this special industry, from which stoppers are made that fit into them, and four kinds of bamboo, cylindrical pieces of a large species that grows in the south, for making the mouthpieces of the large tubes; thin sticks for making those of the small ones, hard bamboo for the large tubes themselves, and a soft kind for smaller ones.

The separate pieces are fastened together by means of fish glue. A razor-like knife is used for splitting the bamboo sticks and a chisel to break the harder pieces. For the general work a dozen spatulas are required, and awls are used for drilling the small mouthpieces.

Some of the whistles, especially the smaller ones, require much skill in their making. One workman is said to be able to turn out about three specimens a day, which shows the difficulty of the work.

NEW STAR FOR AMERICAN FLAG.

Since July 4 Emblem Contains Forty-Six in the Field.

Washington.—All flags made hereafter for the use of the government

American Flag Up-to-Date.

will contain 46 stars in the field or union to conform in number to the states. The additional star follows the admission of Oklahoma to the family of states, an act of congress in the early part of the nineteenth century requiring that on the admission of a new state one star is to be added to the flag, to take effect on the July 4 next succeeding such admission. Oklahoma came into the union November 16 last.

The 46 stars are to be in six rows; the first, third, fourth and sixth rows to have eight stars, and the second and fifth rows seven stars each. The stars rest on a blue field. A great many American flags now flying from public buildings will have to be altered to meet the new conditions.

THE BEE

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MR. HITCHCOCK IS CERTAIN.

Mr. Frank H. Hitchcock is certain, if he has been published correctly, that the colored vote is certain for the Republican ticket. Just how he figures this out The Bee is unable to state.

The attack that Rev. Waldron is making is having its effect with the colored voters in the States which must be carried to make the election of Mr. Taft certain.

The Bee will not deceive the party by making false statements or by misrepresenting the present condition of the voters. The colored voters are dissatisfied, and there is no use of attempting to hide it. This talk that the colored vote is for the Republican party and that it has no place to go but to the Republican party is all rot. Some say that they will head off the "tirade" of the anti-Taft colored opposition. Just how it is to be headed off The Bee is conjecturing. Sitting quiet will not do it.

Mr. Hitchcock may have a method unseen by The Bee and those who are doing the kicking.

Register Vernon suggests the propriety of starting a newspaper. Who is going to finance it? Will he? If so, The Bee is confident that he will be indebted to the Government at the close of the campaign. It is a very easy matter for persons to suggest to those who have had life experience in newspaper work how to run a newspaper and how to "stem the tide" of this colored revolt; but when they attempt it they will find out that the newspaper will exhaust all the funds that the so-called advocates of Mr. Taft can secure.

The colored editor wants to know how he is to be benefited. No man is running for an office for his health. No man under the Government is working for his health. Politics has been made a business proposition. The average colored American is learning some sense. It is no longer sentiment with him, and the politicians know it. The colored voter is waiting to see how he is to be benefited before he moves. He is grateful when his interest is guarded.

Platforms amount to nothing. Parties make platforms, but how many adhere to them. The age of sentimentality has long since passed away. There is a maxim in law, "Nothing is certain until it is made certain."

IS THE NEGRO SAFE?

The consensus of opinion is that the colored American vote is safe for Mr. Taft. Never in the history of the Republican party has there been such disaffection among colored American voters. The natural presumption among certain Republican politicians is that the colored voter will adhere to his old principles, notwithstanding the fact that he has been ill treated by the party to which he has been allied since his emancipation.

The breach is getting wider and there is nothing done by Republican managers to close this breach. Talk will not do anything. Threats will not appease the anger of the colored voter. Rev. Waldron may have been threatened or he may not have been. Why didn't he give the names of the officeholders who made the threats?

The colored American has come to the conclusion that the Democratic party can do him no more harm in the event of its success than it did when Mr. Cleveland came into power What has the Republican party done to protect the colored voter from being disfranchised in the South? The Democratic governor of Maryland stated to Rev. S. L. Corrothers, a few days ago, if the colored vote would divide the Democratic party would be less hostile to him.

The colored man is barred from everything. Take our local government, for instance, to which The Bee made brief mention last week. Out of the ninety thousand colored people in this city there is not a representative place been given to them. Our local government is filled with persons who have no interest in our local affairs at all. Year in and year out colored citizens are being taxed upon real and personal property. What reward do they receive? The Bee is speaking honestly and candidly as to present conditions. The same conditions which exist in this city obtain throughout the country where Republicans control. White Republicans seem to be against the colored American as much as the Democrats. The colored man demands fair treatment, and if he does not receive it he will go where his conscience dictates.

Under existing conditions is the Negro safe?

TAFT'S SPEECH CLEAR.

There is no mistaking the language used by Judge Taft in referring to the race question in his speech of acceptance. No man ever came out more strongly and more boldly and more clearly in favor of the enforcement of laws passed to protect the rights of colored men. There is a clear, bell-like ring to Mr. Taft's statement of his position on the rights of the colored voter, in his speech delivered at Cincinnati Tuesday. Heretofore it has been charged by Mr. Taft's Negro critics and defamers that he was not square on the race question. Heretofore even some of his friends among the race have declared that his language was not quite clear enough; that it was possible of misinterpretation, and that the judicial manner in which he discussed the question was not just satisfactory. That speech delivered Tuesday is possible of no misinterpretation. The language is strong. The words are simple, but understandingly used. He declares, with all the force possible, and as plain as it is possible for an American, and friend, to make himself, that he is in favor of the enforcement of the laws for the protection of the colored voter. He wants them enforced in spirit and in letter. He uses no sentences of doubtful meaning. He straddles no point. He comes out so boldly, so clearly, so strongly, that he serves notice on the bourbon South that, whe nelected president, he will use his power and influence for the enforcement of every law made to protect the son of Ham.

It may drive some of Mr. Taft's Negro critics crazy, trying to find a way to make his positive stand a negative stand, but the great masses, the busy, hustling Negroes who are building for themselves and their race, will lay back in supreme contentment after reading Mr. Taft's reference to the enforcement of the amendments to the Constitution.

There can now be no doubt as to where Judge Taft stands on the race question. He is with us and for us, and that, too, beyond the peradventure of a doubt.

HE SERVED THE NEGRO.

Some enemy of the late Editor E. E. Cooper wrote to a Boston (Mass.) paper and stated the condition in which Editor Cooper died. Any colored editor, no matter who he may be, will die in poverty, no matter what he may do, if he depends on his people to sustain his paper.

The Negroes of Washington declared that they wanted a clean paper. Editor Cooper gave them a clean, bright journal. Editor Cooper's only fault was his efforts to make statesmen out of office scullions, great philosophers out of bootblacks, and presidents out of Negro managers.

Yes; he may have died poor, but he had a greater and nobler mind and more sympathetic heart than those who have endeavored to traduce him. It is no disgrace to die poor. If those persons who have spoken so unkindly of him had paid what they owe him perhaps he would not have been left to the mercy of his traducers.

Editor Cooper's life has been one of which any race ought to feel proud, notwithstanding his alleged faults. If he owed debts it was because the race whose cause he espoused is indebted to him. Undoubtedly his books show hundreds of dollars due him for subscriptions to his paper, the Colored American.

The colored editor is never given credit for what he does for his people. The colored American is always damned by his people for what he does for them. The colored man loves the man, race or party that curses him.

Let the individual who has endeavored to traduce Editor Cooper start a paper, and before the publication of the first issue he will wish that himself and the colored Americans were in Hades. Of course, there are exceptions, but these exceptions are not sufficient to encourage the colored editor to continue publishing his paper in behalf of his people.

AN ELECTIVE GOVERNMENT.

It will be the disposition of the next Congress to change the present form of government. The Bee has always maintained that an elective government will be more preferable to the people in this community. There should be a property and educational qualification which would guarantee greater protection to the people. A combination of the two qualifications will insure the election of good men to govern the people. The persons to be voted for should be persons of property as well. Aside from the property qualification, the voter should possess a sufficient amount of intelligence to cast his vote intelligently. A man may have property and not the intelligence to vote. Hence, both are requisite.

There should be a governor or a mayor, and a representative in Congress. The executive should be given the power to appoint a white and a colored superintendent of schools and a Board of Education of seven reputable citizens. This Board of Education should be paid a salary commensurate with the duties performed. The duties of the Board of Education should be well defined. Teachers should be given better protection and none should be dismissed without first having been given a trial by a full board.

Charges involving immoral conduct on the part of teachers and employes in the schools should be investigated behind closed doors. Such an investigation would keep down scandals in the schools. There is every reason to believe that Congress will abolish the offices of supervising principals.

Investigation of the marking down of certain teachers will receive full consideration. A great deal of favoritism and prejudice will be shown to have existed in the Committee of Supervision and Marking.

WORTH ADVERTISING FOR

There are 5,499 Negroes employed here in Washington by the Government alone, and these 5499 Negroes draw salaries aggregating $3,044,404. These more than three millions of dollars are spent right here in Washington, but scattered among the hundreds of tradesmen. Is this amount of money worth bidding for? It certainly is, and not even the largest stores in this city would refuse to get the big end of it did they but realize how much money the Negroes are really spending.

Now The Bee is the only Negro publication in this city. It stands without a rival or competitor, and covers the field like a blanket. If a few of the merchants in this city will patronizethe advertising columns of The Bee, presenting the attractive bargains they may have, these Negroes — these 5,499 Negroes who draw annually from the Government over three millions of dollars — will assume that by patronizing a publication edited and operated by one of their race that such firms desire and deserve their patronage. And such firms will receive the bulk of these over three millions of dollars received and spent by the Negroes of Washington.

What clothing stores, what furniture stores, what dry good stores and what other lines of business will now make an effort to divert to themselves these over three millions of dollars spent by Washington Negroes by advertising in The Bee.

Place your advertising in The Bee and watch these 5,499 appreciative Negroes spend their over three millions of dollars with you.

Now is the time to advertise in The Bee, the newspaper that goes into every Negro home in Washington. Remember, merchants of Washington, it's what advertising pays you, not what it costs.

PRESIDENT SCARBOROUGH

The new president of Wilberforce University, Professor Scarborough, was in the city a few days last week, but could not resist the temptation of submitting to a political interview before he left town.

Now The Bee, in all sincerity, and with an eye single to the success of Wilberforce University and her new president, wishes to caution Professor Scarborough about dabbling in politics. He has just been elected president of a Negro college that is in bad financial condition. It will require all his time, and then some more, to devote to his duties as president, in order to make the college what it should be and prevent its remaining in the rut into which it has fallen. He will have no time to play politics, and the best thing he can do is to let politics severely alone. That's been one trouble with the occupants, the recent occupants, of that position. They have neglected the institution for politics.

When Professor Scarborough has achieved a reputation as a successful president; when he has lifted his college out of debt, and rehabilitated the school, he may have a little time to play politics; but he is too new now, and the responsibility that rests upon him is too great to even snatch one minute of the university's time to discuss or dabble in politics.

Stick to Wilberforce, Professor! At least until the old school recovers from her aggravated attack of financialitis.

FORAKER AND THE NEGRO

The Republicans of Ohio may think that they are playing good politics by throwing Senator Foraker overboard. They never made such another blunder. There are some colored men in this country who will vote the Republican ticket no matter what you may do to them. A majority of colored Americans in this country are determined to follow Senator Foraker, no matter what the conditions are.

If Senator Foraker is eliminated from Ohio politics, every sensible voting colored man will vote the Democratic ticket. The Bee is a Republican organ, but it cannot see its friend and the friend of the race thrown aside because he championed the cause of the colored soldiers.

This is a republic and the people under its Constitution are entitled to freedom of speech. The Negro is with Foraker; whichever way he goes the Negro will go. Some will go any way.

HON. FRANK D. DANCY.

THE LATE HON. FRANK D. DANCY, OF TARBORO, N. C.

We present to The Bee readers a splendid cut of the late Hon. Frank D. Dancy, of Tarboro, N. C., the deceased brother of Recorder John C. Dancy. This is the first time his cut has appeared since his death last fall. It represents him in the prime of his manhood, when he was a State Senator in North Carolina. He was at different times town commissioner, county commissioner, member of the School Board, State Senator, and mayor of Tarboro, one of the first colored mayors in the United States. He was active in politics, and a shrewd, successful party leader in his best days. In later years he gave his whole time to business life, and accumulated a fair competence in his native town. He died in the fifty-eighth year of his age.

MR. ELMER DOVER.

One of the best men in the Republican party and the man in whom colored Americans have confidence is Mr. Elmer Dover, secretary of the National Republican Committee. Mr. Dover may be objectionable to men on the National Republican Committee, but, in the opinion of The Bee, Mr. Dover is more popular with all classes of voters than any man the committee may select. As a matter of fact Mr. Dover is an affable man, who is possessed if power to that when elected president, he ference how busy he is, he always has time to see the most humble citizen. Such a man is invaluable in this campaign.

WHO GOT IT?

The New York Age, last week, asked the question, What Negro received the three thousand dollars for agitating the Brownsville matter? We always had a sneaking suspicion that someone was being paid. Now, who did get that three thousand dollars? And now there is a painful silence. Nobody wants to or will "fess up." It may be that The Age will give name, date and place. Look out for the explosion.

THE KNIGHTS OF PYTHIAS.

Jurisdiction of Maryland and Washington Combine with Main Body. Long Cherished Dream of Late Supreme Chancellor Starks Finally Realized — Officers and Social Festivities.

The Maryland and District of Columbia Grand Lodge of the Knights of Pythias of the Eastern and Western Hemispheres were in session on Monday, Tuesday and Wednesday at Odd Fellows' Hall, 1606 K street northwest. The principal feature of the first day was a grand street parade, with five hundred Knights in line, covering the main thoroughfares of the city and presenting a handsome appearance. Upon the recommendation of Grand Chancellor Geo. A. Watty it was decided to cast the lot of this branch of Pythians with the larger wing of the two Supreme Lodges of colored Pythians, thus realizing the fondest dream of the late Supreme Chancellor S. W. Starks, who died before he could see the result of his labors in actual operation. The per capita tax was increased from 12 to 15 cents.

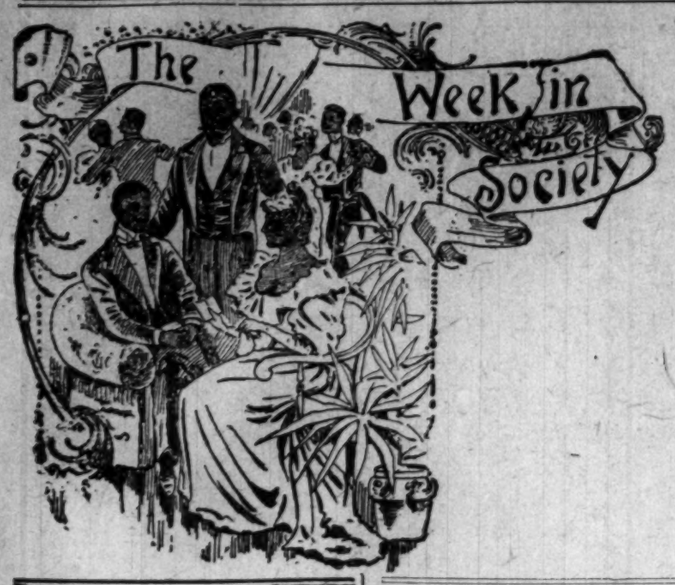
The following new lodges were reported: St. Luke's, East New Market; Alpha, Frederick; Liberty, Salisbury; S. W. Starks, Baltimore; Metropolitan and Potomac Lodges, of Washington.

The address of welcome was delivered by Commissioner H. B. F. Macfarland, and eloquent responses were made by Lawyer Thomas L. Jones, of this city, and C. F. McMechen, of Baltimore. Supreme Chancellor S. W. Green, of New Orleans, was present, and delivered a stirring address, in which he stated that the Order has a membership of one hundred and sixty thousand, and is one of the largest among colored people.

Officers were elected as follows: George A. Watty, Baltimore, grand chancellor; Samuel Williams, Baltimore, vice chancellor; H. H. St. Clair, Cambridge, Md., grand master of exchequer; Dr. H. C. Fowler, Baltimore, grand medical examiner; Thaddeus Copeland, Baltimore, grand prelate; Josiah L. Diggs, Baltimore, grand keeper of records and seals; A. C. Washington, Cumberland, grand master-at-arms; John C. Green, Baltimore, grand marshal; J. Philip Henson, Chestertown, grand lecturer; John H. Booth, grand inner guard, and George E. Fisher, grand inner guard. The past grand chancellor's degree was conferred upon Samuel D. Hayward, the retirng grand keeper of records and seals, and George A. Watty and John H. Henderson were elected representatives to the Supreme Lodge, which holds its biennial session in Kansas City, Mo., in 1900. The Grand Court of Clanthe, the woman's auxiliary, elected Mrs. Lillie G. Jones, of Baltimore, grand worthy councillor. The next annual session will be held in Cambridge, Md.

The social features of the week were noteworthy. There was a banquet on Wednesday evening at Odd Fellows Hall, at which Hon. W. T. Vernon, Register of the Treasury; Hon. John C. Dancy, Recorder of Deeds; Sir S. W. Green, Supreme G. A. R., responded to toasts. On the same evening Lawyer Thomas L. Chancellor, and Mrs. Julia Mason Layton, of the Woman's Relief Corps, Jones, a leading member of the District Bar, gave a magnificent dinner at his residence, Sixteenth street and Vermont avenue, in honor of the newly-elected officers of the Grand Lodge. All of the officers were present, including Supreme Chancellor Green, and a number of prominent citizens of Washington, covers being laid for twenty-five. Lawyer W. C. McCard acted as toastmaster, and appropriate responses to important sentiments were made by Messrs. S. W. Green, George A. Watty, Truly Hachett, Samuel D. Hayward, W. Calvin Chase, editor of the Washington Bee; R. W. Thompson, the national correspondent, and H. M. St. Clair, the speechmaking closing with an eloquent tribute to his guests and Pythianism in general by Lawyer Thomas L. Jones.

Purchase your ice from the Columbia Ice Company wagons. It is the best.



Miss Mary Day and Miss M. E. Janifer are in Canada.

Miss Janie Freeman is in New York City.

Mrs. L. E. Jones will spend two weeks in North Carolina with the parents of her husband.

Dr. J. E. Sheppard left for North Carolina last Monday.

Mrs. Harriet B. Marshall, wife of Attorney N. B. Marshall, is summering at Berkeley Springs, W. Va.

Mrs. A. V. Chase and daughter, Miss Beatriz, returned to the city Monday evening, after having spent three weeks in Boston, Mass. They visited the office of The Guardian while there, and they speak in flattering terms of Mrs. Maud Trotter Stewart and Mrs. Trotter, who are in charge of the business end of The Guardian. Everybody in Boston reads The Guardian, is the report they bring back. Their trip was a most delightful one.

Don't express regrets at not having gone upon the Twilight Excursion after it is over.

Mrs. Rachel Dixon and daughter are spending their vacation at Baleton, Va.

Miss Nora Hyman is said to be in very delicacte health.

Mrs. Elizabeth Neale, an old and highly respectable resident of this District, was buried on Monday last at nine o'clcock from St. Augustin's Church. Mrs. Neale was upward of ninety years of age. At the time of her death she resided at No. 1622 O street northwest. She leaves a number of relatives and friends to mourn her loss.

Tickets for the Twilight Excursion on the 15th may be purchased from any member of the Men's Club, or at the River Queen's wharf, foot of the Seventh street southwest, on the evening of the excursion.

The annual functions of the Men's Club of St. Luke's Church are noted for their excellence, and highly enjoyable features. The Twilight Excursion Saturday, the 15th inst., will be equally as enjoyable.

The good people at St. Augustin's Catholic Church, and the Nineteenth Street Baptist Church were largely in evidence at the annual excursion of St. Luke's Church.

Mr. and Mrs. John A. Pierre are spending their vacation in Madison county, Va.

Master Julius Dixon is visitng his aunt, the wife of Rev. George W. Jenkins, of Clarksburg, W. Va.

Mr. Shelby Davidson, who has been ill for three weeks, is able to be out again.

Miss Eva A. Chase left the city Saturday for Boston, Mass., and other New England States. She will be gone until September.

Mrs. Mary Jones and her daughter, Miss Georgia, left the city last week for Virginia.

Mr. and Mrs. D. P. Syphax and children have gone to New Jersey to be guests of the mother of Mr. Douglas B. Syphax.

Mrs. Arabella V. Chase, accompanied by her daughter, Miss Beatriz L. Chase, arrived in the city this week from Boston, Mass., where they have been spending some time.

Mrs. Victorit Neal, of this city, was the guest of her sister-in-law in Hampton, Va., last week.

Dr. Forest Battis, a graduate of Howard University, was married quite recently to Miss Fannie C. Boling, head nurse of Mercy Hospital, Philadelphia, Pa.

Before returning to Washington, Prof. John T. Layton will go to Asbury Park, where his son, Turner, is visiting. The two will return together.

Miss E. Lyree, of Southeast Washington, has had as her guest Miss Augusta Brooks, of New York city.

Mrs. Emma Lucas ,of this city, is visiting relatives in Richmond, Va.

Mrs. Mary Carter is visiting her mother in Lynchburg, Va.

Mrs. Victoria Neal is the guest of her sister-in-law, Mrs. C. Addison, Hampton, Va.

Miss Lottie Griffin, of this city, is visiting friends in some of theNorthern cities.

Dr. L. H. Harris and wife have removed from Third and F streets southwest to their new home, Villa de Harris, Eleventh and C streets northeast, last Tuesday. They have a magnificent home.

Mrs. William T. Benjamin, of No. 4 Hanover street northwest, is spending her vacation in Orange county, Va.

Mrs. Robert A. Braxton and two small children, Fannie and Raphael, are visitng her mother, Mrs. Fannie Lee, at Fredericksburg, Va.

The pastor and congregation of Asbury A. M. E. Church are making preparation for the remodeling of the church in the fall.

Miss Lizzie Brady, of 815 Third street northwest, was quietly married at her home to Mr. Henson Diggs, two weeks ago, Rev. W. J. Howard officiating.

Miss Rachel E. Bell is in Baltimore visiting her aunt, Mrs. Mary E. Harris, who has been ill for the past two weeks.

Miss Louise Collins, of 468 E street southwest, who has been ill for several weeks, is now convalescent.

WEST — RICHARDSON

On Saturday last at 10 a.m. Mr. Harry West, of Cleveland, Ohio, and Miss Erma Richardson, of this city, were quietly married. Rev. Bennett performed the ceremony in the presence of the bride's parents, Mrs. George W. Fair, Mrs. Walter Boyd, Mr. George W. Jackson and Mr. Edwin Brooks, of Ohio.

Mr. West is the confidential clerk to the chairman of the Committee on Rivers and Harbors of the House of Representatives, and custodian of all documents pertaining to that committee.

Mr.West has been in the city about seven years, and has exhibited rare business qualifications and has cultivated and maintained close relations with many Senators and Representatives of Congress. He has always shown a deep interest in the welfare of his people and a readiness to advise and assist them in any way possible. He is well known throughout Ohio, his native State, and has affiliated closely and confidentially with the political leaders of thatState. He is modest, thoughtful, progressive and active, and his large experience derived from his extensive travels has made him a solid and interesting conversationalist. During his stay in Washington Mr. West has carefully invested his earnings, and may now be considered a man with considerable means. Mrs. West is the daughter of Dr. George H. and Mrs. Ida G. Richardson, well and favorably known of this city. She was born in this city, and passed through its public schols, and has been teaching in our schools, as principal, in the kindergarten department. She is refined, cultured and modest, has hosts of friends and associates in Washington's best society.

The Bee predicts for the bride and groom a happy and successful voyage over the matrimonial sea. May the tempest never run too high or the ebb flow too low.

ENTERTAINED.

Mrs. Fanny Waters, formerly Miss Gray ,of this city, but now of 27 Holyoke street, Boston, Mass, entertained a number of friends Friday evening of last week. Among the number were the following from the District of Columbia: Prof. John T. Layton, who spent several days in Boston; Mrs. Arabella V. Chase and daughter, Miss Beatriz L. Chase,who were in the Hub City three weeks. Musical selections were renderedby the Washingtonians and Mr. Henderson, a Bostonian. Refreshments were served in abundance, and the morning hours were almost on the guests before they departed.

Mrs. Waters belonged to one of Washington's best families, and her many relatives and friends in this city will be pleased to know that she is enjoying the best health.

INFORMAL RECEPTION TO RICHMOND LADIES.

The Misses Crump and Miss Harper, of Richmond, Va., were informally entertained by Mrs. Irene Morgan at her residence, 1930 NewHampshire avenue, Friday evening, 24th ultimo. These ladies are the guests of Mrs. Morgan Howser, 1524 Corcoran street nrthwest, and since their visit to this city have been the recipients of much social attention from our society people. Mrs. Morgan was assisted by Miss Lovey Johnson, of Hagerstown, Md., who was untiring in her efforts to make the evening pleasant and enjoyable for the Richmond ladies. There was offered for the guests vocal music, with piano accompaniment, dancing, games of whist and euchre, and last, but not least, a table "groaning under the weight of most choice and temptingr efreshments, salads, ices, claret punch, etc.

Among the guests present, other han he Richmond ladies, were: Mr. and Mrs. Morgan Houser, Miss Mamie King, Miss Cora Thompson, the Misses Scott, Mrs. Reese, Mrs.Trimble, Messrs. Eugene Brooks, Jr.,Benjamin Davis, Thomas Beckett, Lindsey Weaver, George Evans, J. U. Johnson, Robert Wilson Edward Green, William Brown of Middleburg, Va., Lieut. Ollie Davis, and Mr. Lindsey of Brooklyn, N. Y.

Mrs. Cornelia Cuyjet, of Philadelphia, is visiting this city, the guest of Mrs. Malinda Gillem, 1620 O St. northwest.

THE ONLY LOYAL BODY.

Decision of Masonic Congress as to Legal Standing.

The congress called to meet in Washington met pursuant to that call in the Masonic Temple, Green's Hall, 1719 Pennsylvania avenue n. w., Washington, D. C., July 10 and 11; 1908. In the absence of Dr. McGhee, of Alabama, the president of the congress, Bishop J. B. Thornton —Grand Master of the State of New York — convened the session; after which Brother H. C. Scott, Grand Master of the Most Worshipful Grand Lodge of the District of Columbia (Inc.) was chosen president, assisted by Brother J. B. Thornton, of New York.

The most important business of the session was setting the boundaries of legal Free Masonry in the United States of America and the denouncing of bogus, illegal and clandestine Masons.

The congress also declared by vote that the Most Worshipful Grand Lodge (Inc.), of which Brother H. C. Scott is Grand Master, is the only legal body of Free Masons among colored people in the District of Columbia, and with the Masonic world recognized no other colored Masons in the District of Columbia.

See Minutes of the congress and the Masonic Journal of the New York jurisdiction.

Rev. S. J. R. Nelson, D.D.,
Local Agent.

NEGRO CAMPAIGN BOOKS.

If all the rumors about Negro campaign text-books that are flying about Washington are true, half of the colored male population is at work on a campaign book, and expect to get rich quick on it. It is reported that Cy Adams, Assistant Register of the Treasury,has been cooped up in his room for two weeks writing one; McKay is hard at work on one; Harry Clark has one ready for the printer, and there is a long list of others writing hot stuff. It begins to look like there will be a seperate colored campaign book for every colored voter, if rumors be true. Of course the colored newspapers will be expected to reproduce all this dope that these colored campaign authors get paid for. Gee, ain't it great to be an author of a Negro campaign book? But won't the market be overstocked. Won't there be an overproduction? And over in New York, out in Illinois and Indiana, and some other States, are a lot more Negroes writing colored campaign books.

A STAG TO DANCY, LYONS AND MITCHELL.

Atlantic City, N. J., July 20.— A stag supper was tendered on Saturday night, July 18, to a few distinguished visitors at the Hotel Everglade. A very palatable supper was spread, consisting of tomato soup, chicken purela au croton, green peas, cabbage a la pushon, new buttered beets, mashed potatoes, lettuce and tomato salad, mayonnaise dressing, home-made bread pudding, brandy sauce, mixed nuts, cafe noir, wines and cigars. Among the diners were Hon. John C. Dancy and P. M. Mitchell, of Washington, D.C.; Hon. Judson Lyons, Augusta, Ga.; R. B. Williams, of New Zealand; R. C. Harris, Hot Springs, Va.; W. S. Stafford, Atlantic City.

HENRY BAKER'S SUCCESSOR.

Mr. Henry E. Baker, who was promoted in the Patent Office to a $2,100 dollar position a few weeks ago,holds the highest position of any colored American in any department outside of a Presidential office. Mr. Baker was elevated to this position through merit alone. If he continues to make a record there is no doubt that he will reach the position of Assistant Chief, which pays $2,500 per annum.

Mr. Baker is one of the best patent attorneys in the department, and his knowledge of patent laws has won for him the reputation that he has. The Bee extends to him its congratulations.

PERRY CARSON OUT.

A. C. Armstrong Succeeds as Watchman of Municipal Building.

From the Evening Star.

Albert C. Armstrong, a former street crossing policeman, has been appointed a watchman at the new District Building to fill the vacancy caused by the resignation of Perry H. Carson.

The latter was chief janitor at the old District Building. After serving as watchman at the new building for several days he resigned.

Mr. Armstrong was appointed by the Commissioners upon the recommendation of J. J. Strain, captain of the watch at the new building.

CITY BRIES.

The funeral of Mr. Alexander W. Dulaney took place Monday, the 20th instant, from St. Paul's A. M. E. Church, and was very largely attended, there being several ministers ,including the pastor, who spoke of his general character through life, and how he met death as a Christian. He leaves a wife and three sisters.

Eating-house prosecutions in the Police Court thus far have all been colored people, notwithstanding the published statement that hundreds of white places had warrants issued for their arrest.

Perry H. Carson, formerly janitor of the District Building, and who was legislated out of office and reduced to a fifty dollars per month job, has declined the job.

Another representative (?) colored citizen will be appointed.

KINK-INE

MADAM ROBINSON

A Beautiful Hair Dressing and Tonic for the Hair!

Read what Madam Robinson, the Famous Black Patti, Queen of the Opera, says of Kink-ine

PROF. ROBERTS, New York City, Dear Sir:

I have used your Kink-ine for the past year and my hair is growing very fast. I find it the most delightful hair dressing and tonic I have ever used, altogether different from the many cheap pomades and vaselines on the market. It makes my hair so beautiful, soft, silky, and has entirely removed all dandruff and stopped it from falling out and breaking off. And enables me to do it up in any of the many styles that I use on the stage. It does all you claim for it, and I would not be without it. Yours sincerely, MME. ROBINSON.

Kink-ine Hair Dressing is a *delightful perfumed* tonic *prepared* largely for the use of *colored people;* is guaranteed to be absolutely safe and harmless. It makes *harsh, stubborn, kinky, curly hair soft, silky* and *glossy,* enables you to comb it with ease and to dress it in any style that you may wish.

KINK-INE HAIR DRESSING by supplying the needed oils directly to the roots of the hair tones up and nourishes the scalp, increasing the growth and giving new life and vigor to the hair.

KINK-INE HAIR DRESSING is for sale at all druggists for 35c per bottle. If yourdruggist does not keep it have him order it for you; he can get it. If not, send me 50c. and I will send same to you, prepaid.

FREE OFFER

SPECIAL OFFER.—To prove the quality and superiority of our goods over all others, we will sell one full-size bottle of Kink-ine, price 35 cents, one cake of Kink-ine Soap, the best shampoo and Toilet Soap in the world, price 25 cents, both for only 50 cents, or six bottles and six cakes of soap for $3.00. Special offer good only at the following stores:

Henry Evins,928 F street northwtst.

F. A. Tschiffeley, 485 Pennsylvania avenue northwest.

William H. Davis, 2001 Eleventh street northwest.

R. Ballinger, proprietor, 348 W. Fourteenth street, New York City.

HOWARD UNIVERSITY

School of Medicine

18 67. Rev. W. P. Thir kield, LL.D., , 1908
PRESI DENT

Robert Reyburn, M.D., Dean.

W. C. McNeill, M.D. Secretary.

The Forty-first Annual Session will begin October 1, 1908, and continue eight months.

Four Years' Graded Course in Medicine.

Three Years' Graded Course in Dental Surgery.

Three' Years' Graded Course in Pharmacy.

An optional Five-Year Course in Medicine is offered.

Full corps of instructors. Well equipped laboratories.

The New Freedmen's Hospital, which adjoins the Medical College, just completed at a cost of $500,000, offers unexcelled clinical facilities.

The Third Session of the Post-Graduate School and Polyclinic will begin May 9, 1909, and continue six weeks for Medical Course and four weeks for Dental Course.

For further information or catalogue, write W. C. McNeill, M.D., Secretary, 539 Florida avenue, Washington, D. C.

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Two-Story, Bay Window, Pressed Brick, Nine Rooms, Two Stairways, Two Bathrooms, Modern and Up to Date. Small cash payment; rest, like rent

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The new photographic studio ofWarren & Turner has just opened. It is an up-to-date studio and one that commends itself by the superior class of work it turns out.

Life-size portraits in oil, pastel and water colors.

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EXCURSION SEASON

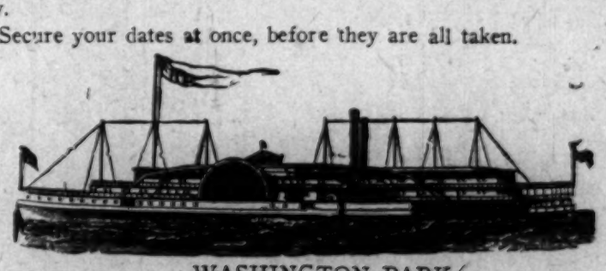
For 1908

Steamer River Queen to Wash ington Park.

Steamer Jane Moseley to Norfolk, Baltimore, and Landings down the Potomac River.

Books now open for charters on the River Queen and Jane Moseley.

Secure your dates at once, before they are all taken.



WASHINGTON PARK.

This beautiful park has a collection of attractions never before offered to the Washington public. It is located about ten miles from Washington on the Potomac River. The Scenic Railway, with its electric power plant for 7,000 lights — a Figure 8. The Caroussel, double-decker, with music attachments. A 5- and 10-cent Theatre. A Penny Arcadium, Moving Pictures, Shooting Gallery. A Dairy Lunch Depot and Buffet. Dancing Pavilion. Pool and Billiard Hall, and forty acres of Shady Woods and Dells.

The River Queen makes daily trips to Washington Park at 10 a.m., 12 m., and 2, 4, 6, and 8 p.m.

For particulars address Lewis Jefferson, General Manager, Seventh and N Streets Wharf.

The Fortune Teller.

Waltz.

By Edythe Wilson.

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WAY TO IRON SHIRT

HINTS FOR WIFE WHO DOES HUSBAND'S LINEN.

Proper Precautions at the Beginning Will Save Time and the Garment Will Also Last a Great Deal Longer.

In order that a shirt may be successfully ironed it is necessary to starch and fold it properly.

As to the starch used there are two kinds, the raw and the boiled. The latter, as a rule, gives the more satisfaction, though not a few laundresses prefer the raw starch method for collars, cuffs and shirt bosoms.

The amateur, however, will do well to experiment first with the boiled liquid.

To make it mix together take two tablespoonfuls of dry starch and about half a teacupful of cold water until it is of the consistency of cream. Then add a little more than one-half pint of boiling water if the starch is needed for shirt bosoms or collars. More water is required if such articles as skirts or petticoats are to be starched.

Starch must be quite hot for collars and shirts, warm for the average white garments and almost cold for colored goods.

In order to prevent sticking to the irons, a little borax, a small bit of tallow candle or a tiny lump of lard may be added when mixing.

In starching a shirt have it quite dry, then turn on the right side and gather the parts to be stiffened in the hand and dip in cold water, then put into the hot starch, rubbing it well into the shirt. Then clap the stiffened portions between the hands.

Remove with a rag any superfluous bits of starch and fold, taking care to keep all the starched parts together, otherwise the sleeves or body of the shirt may become too stiff.

The shirt is laid front uppermost, the cuffs are straightened and laid on the bosom part, then the collar is folded downward also on the front and the fronts are doubled one over the other. Fold the shirt again in front, turn up from the bottom for a few inches and roll tightly, beginning at the top.

Leave for a couple of hours, and meantime see that the irons are very hot and quite clean. Then lay the shirt on the table or bosom board and go over all the starched parts with a clean, white rag wrung out of cold water.

Next apply the hot iron, going backward and forward until the material is quite dry and shows a gloss.

There are polishing irons with square heel and straight edges that come for this purpose, although when experience is gained it is possible to finish a shirt with a gloss by using only the ordinary irons.

If blisters appear on the bosom, etc., press them out by ironing over a clean, damp rag placed directly on the spot.

In ironing cuffs and collars they should be laid on a table wrong side up and a hot iron passed over the surface. Then they must be turned and treated the same way on the other side. After this the pressure may be as firm and as hard as one pleases provided the iron is not too hot. The rest of the shirt is ironed as other rough dry garments would be.

A Change in Dress.

To make more attractive the ever useful potato salad, try a different style in dressing. Take a dash of salt and of pepper, one tablespoon finely cut parsley, one teaspoon grated onion, with two tablespoons olive oil or butter. Mix all with four tablespoons vinegar. Slice one quart of boiled potatoes (not too thick), pour over them the mixture, and let stand an hour. Instead of the onion some like celery, diced, or celery seed—a sprinkle. In summer add sliced cucumbers or hard-boiled eggs. All these add variety. Pieces of lemon garnish it well.

Frozen Tea.

Put half an ounce fine orange-flavored tea into an earthenware pot and pour on it a pint of boiling milk. Let stand until nearly cold, strain it to free from any leaves. Put liquor in large stewpan with enough lump sugar to make it sweet. When it is hot add to it one-fourth of a pint of rich cream and yolks of five eggs. Stir over a slow fire until it is a thick custard. Stir until cool, to prevent skin forming. Freeze in the usual way.

If anyone has a lemon verbena try putting a sprig in a cup of tea. It is a change from orange or lemon.

Rice Sponge.

One quarter cup of rice boiled one hour in water enough to cover. Drain and boil in milk for another hour. Have ready one-fourth cup of gelatin soaked in enough milk to cover. When rice is done add gelatin to the mixture with one-fourth cup of sugar, and when cool add one-half pint of whipped cream, with one tablespoon of sugar and one teaspoonful of vanilla. Put in mold to set. Serve with cream.

Watercress and Cream Cheese Balls.

Make a quantity of cream cheese balls, adding a little cream, salt and pepper; arrange a bed of delicate watercress, put the balls in a pile in the middle and just before serving pour French dressing over all.

W.B. Reduso CORSETS

The Perfect Corset for Large Women

It places over-developed women on the same basis as their slender sisters. It tapers off the bust, flattens the abdomen, and absolutely reduces the hips from 1 to 5 inches. Not a harness—not a cumbersome affair, no torturing straps, but the most scientific example of corsetry, boned in such a manner as to give the wearer absolute freedom of movement.

New W. B. Reduso No. 770. For large tall women. Made of white coutil. Hose supporters front and sides. Sizes 20 to 36. **Price $3.00.**

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New W. B. Reduso No. 773, is the same as No. 772, but is made of light weight white batiste. Hose supporters front and sides. Sizes 20 to 36. **Price $3.00.**

Ask any dealer anywhere to show you the new W. B. "hip-subduing" models, which will produce the correct figure for prevailing modes, or any of our numerous styles which are made in such a variety as to guarantee perfect fit for every type of figure.

From $1.00 to $3.00 per pair.

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WANTED—A RIDER AGENT IN EACH TOWN and district to ride and exhibit a sample Latest Model "Ranger" bicycle furnished by us. Our agents everywhere are making money fast. *Write for full particulars and special offer at once.*

NO MONEY REQUIRED until you receive and approve of your bicycle. We ship to anyone, anywhere in the U. S. *without a cent deposit* in advance, *prepay freight*, and allow **TEN DAYS' FREE TRIAL** during which time you may ride the bicycle and put it to any test you wish. If you are then not perfectly satisfied or do not wish to keep the bicycle ship it back to us at our expense and *you will not be out one cent.*

FACTORY PRICES We furnish the highest grade bicycles it is possible to make at one small profit above actual factory cost. You save $10 to $25 middlemen's profits by buying direct of us and have the manufacturer's guarantee behind your bicycle. **DO NOT BUY** a bicycle or a pair of tires from *anyone at any price* until you receive our catalogues and learn our unheard of *factory prices* and *remarkable special offers* to **rider agents.**

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SECOND HAND BICYCLES. We do not regularly handle second hand bicycles, but usually have a number on hand taken in trade by our Chicago retail stores. These we clear out promptly at prices ranging from $3 to $8 or $10. Descriptive bargain lists mailed free.

COASTER-BRAKES, single wheels, imported roller chains and pedals, parts, repairs and equipment of all kinds at *half the usual retail prices.*

$8.50 HEDGETHORN PUNCTURE-PROOF SELF-HEALING TIRES $4.80 A SAMPLE PAIR TO INTRODUCE, ONLY

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IF YOU NEED TIRES don't buy any kind at any price until you send for a pair of Hedgethorn Puncture-Proof tires on approval and trial at the special introductory price quoted above, or write for our big Tire and Sundry Catalogue which describes and quotes all makes and kinds of tires at about half the usual prices.

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POTATOES IN NEW WAYS.

Methods of Serving Them That May Be Novel to Some.

Chicken in Potato Cases.—Two cups of cold chicken that has been cut into cubes and seasoned with pepper, salt and celery salt. Stir two teaspoonfuls of flour, one-fourth of a teaspoon of salt, and a little pepper into two tablespoonfuls of bubbling hot butter; then add slowly one-half cup each of milk and chicken broth; cook until smooth and thick; add the seasoned chicken and place it on the back of the stove until ready for use. Line buttered gem pans with mashed potatoes that have been well seasoned with cream, butter, salt and pepper; brush over with the beaten yolk of egg and brown in a hot oven. Then remove to a hot platter, fill with the prepared chicken, and serve at once.

Potato Pancakes.—One cup flour, scant one-half cup grated raw potatoes, heaping teaspoon baking powder, a scant teaspoon nutmeg and cinnamon mixed, tablespoonful sugar, one-half teaspoonful of salt. Mix all dry ingredients together first. Grate potatoes last of all in a little cold water to prevent turning dark. When enough is grated, press out all water and add two well beaten eggs and milk enough to make the batter about of the consistency of griddle cakes; cook them thin and a little more done than four griddles.

Potato and Lemon Peel Cakes.—Potatoes six ounces, lemon peel four ounces, sugar four ounces, butter four ounces. Boil potatoes until soft then mash them. Grate lemon peel and beat in the sugar, then all together; melt the butter in a little cream, mix all well, and let stand until cold. Put rich pastry in little patty pans, and fill with the mixture a little more than half full. Bake about half an hour. Sift fine sugar over them when they go into the oven. This makes about a dozen small cakes.

Limerick Cake.—Six cold, meaty potatoes, mash fine to get out all the lumps. One teaspoon salt, one cup cream, flour enough to make into cakes. Make small and not too thick. Have your griddle hot and buttered, brown on both sides and butter while hot. They are nice for breakfast.

IF SUGAR BOILS TOO LONG.

Add a Few Tablespoonfuls of Cold Water and Boil Again.

Boiling sugar and water for ices, or icing is a somewhat ticklish operation, as every cook knows. If cooked too much it will be sugary, and if not enough, it will run.

The latter fault can be remedied by returning to the stove for a few minutes.

When the boiling has gone beyond the desired degree the consistency can be reduced by adding a few tablespoonfuls of cold water and boiling again.

If the sugar has been burnt the taste will remain, even though sugaring has been prevented.

Never stir sugar and water while boiling if you do not want it to granulate. Watch it carefully and take it off at the critical moment, which in most cases must be decided by experience.

Nut Loaf.

Put through the meat chopper enough meats of any kind to measure two cups. Black walnuts are the only sort which will not do. Moisten slightly a loaf of stale bread and with a fork remove the crust, having it in as flaky pieces as possible. Add a pint of bread flakes to the nuts, a teaspoon salt and a heaping teaspoon powdered mixed herbs. Melt two tablespoons butter in a cup of rich milk and when cool add to the nut and crumb mixture. Work with the hands and shape into an oval loaf. Place this in a well-greased pan and bake half an hour in a moderate oven, basting occasionally with water and butter. Serve cold with mayonnaise.

Lemon Ginger Mint.

Make an unusually strong lemonade, allowing five lemons and a cup of sugar to each quart of water. To every quart of lemonade add a quart of ginger ale. Put both together in a big punch bowl with a piece of ice. Have ready a number of sprigs of mint carefully washed. Bruise the stems and lower leaves between the fingers to bring out the full flavor of the mint. Half an hour before serving pour into the punch bowl.

Chilled Dessert.

Chocolate Cream—Into a double boiler beat the yolks of six eggs, add to them three ounces of grated chocolate, quarter of a pound of sugar and one pint of rich cream. Stir one way constantly until it thickens. Strain off into a large bowl. Beat half a pint of cream until very thick and add to this an ounce and a half of dissolved gelatin. Mix this very lightly with the chocolate and cream, then pour off into a mold and put on the ice to harden.

Pleasant Flavor.

One noted housewife says the secret of her delicious raspberry jam is that just before the jam has finished boiling she stirs into it currant jelly in the proportion of a half-pint of the jelly to a quart of jam.

The two were stirred thoroughly together and put in sealed jars in the usual way.

Pork Salad.

One large cupful roast or boiled pork, chopped fine. One boiled potato, mashed with one tablespoonful butter. One teaspoonful dry mustard; two cucumber pickles, chopped; two hard-boiled eggs, chopped; black pepper, salt and vinegar to mix smooth.

Annual Annouucement

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BETWEEN G & H

Everybody has some friend whom they wish to make happy. It may be mother or father, sister or brother. It may be a wife, or it may be a sweetheart — and no better time than Christmas is so appropriate — so suggestive. Nothing makes one feel happier than to gladden the heart of another.

Our stock of Jewelry and Bric-a-brac is now complete. Each individual piece has been carefully selected and we feel satisfied thata visit from you will bear us out that we have as fine a selection as can be found anywhere. Why not give us a call tomorrow?

Any article that you may select will be laid aside and deliveredwhen wanted. Experienced clerks. Polite attention.

WATCHES

We mention here but a few of our specials.

Gnetlemen's 20-year Gold Filled American Stem Winders and Setters, $10.

Ladies' 20-year Gold Filled Stem Winders and Setters, $10.

Gentlemen's 14-karat Solid Gold American Stem Winders and Setters, as cheap as $35.

Children's Solid Silver Watches with Pin Attachment, $3.50; regular price, $4.50.

Ladies' Solid Gold Watches, Open Face, $8.00.

Boys' Solid Silver Watches, $5.00 up.

D-779

DIAMONDS.

Put Your Money in Diamonds. No Better Investment Today.

Prices in the Diamond market are advancing, but OUR PRICES HAVE'NT BEEN ADVANCED in some time. We still have a large collection of superb Diamonds which we bought a considerable time ago at lower prices than prevail today.

We shall not advance prices on these stones. We are merchants and not speculators, and our fair percentage of profit is all we ask. So, as long as these Diamonds last, it will be possible to buy them here under the regular market for fine stones.

Ladies' Diamond Rings, $5.00 to $150.

Ladies' Diamond Brooches, $5.50 to $1,000.

Diamond Earrings, $15.00 to $500.00.

Diamond Scarf Pins, $7.00 up.

Diamond Cuff Buttons, $7.00 up.

Diamond Studs, $10.00 up.

We have Ladies' Handsome Diamond Rings set in Tiffany Mounting, which we are selling at $30.00. This will make an appropriate present for Christmas. Every stone a ball of fire.

BERRIES ARE RIPE

SOME GOOD METHODS OF PRESERVING AND SERVING.

Blackberry Froth as a Luncheon Dainty—Recipes for Wine and Cordial—Serve Jelly with Whipped Cream.

Blackberry Froth.—Whites of four eggs, one cupful of blackberry juice, two cupfuls of boiling water, one cupful of cold water, one-half box of gelatine, one cupful of sugar. Soak the gelatine in the cold water for one hour, stir the sugar into it and pour the boiling water over them. When they are dissolved add the blackberry juice, strain and set on the ice until the jelly is nearly firm. Beat the whites of the eggs stiff and whip into the jelly a little at a time. Turn into a mold wet with cold water and let it stand until firm. Serve with cream.

Blackberry Wine.—Fill a stone jar with ripe berries and cover with water. Tie a cloth over the jar and let stand for four days to ferment; then mash the berries and strain through a cloth. Add three pounds of brown sugar to every gallon of juice; cover and skim them every morning until clear of fermentation; pour this off carefully from the sediment into a demijohn, cork and set in a cool place. This will be ready to use in two months.

Blackberry Cordial. — Add two pounds of loaf sugar to one gallon of blackberry juice, a tablespoonful each of ground cloves and allspice, two nutmegs grated and a teaspoonful of ground cinnamon. Boil slowly for about 30 minutes, remove from fire and let cool; add a pint of good French brandy, then bottle.

Blackberry Jelly.—Take one quart of berry juice and when it comes to a boil add to it a half box of soaked gelatine, one cupful of sugar and stir over the fire until gelatine dissolves. This will take only a few minutes. Strain into a mold and set away until hardened. Serve this with whipped cream.

Blackberries Preserved.—Do not use fruit that is too ripe, weigh and put into glass jars, filling each one two-thirds full. Put one pound of sugar in a saucepan and one cupful of water to every two pounds of fruit, and let it come slowly to a boil. Pour this syrup hot into the jars over the berries, filling them to the brim. Place the jars in a boiler containing cold water and let the water come to a boil, and when the fruit is scalding hot take out the jars and cover them airtight.

Blackberry Pudding.—Take two cupfuls of stale bread crumbs soaked in two cupfuls of milk, a little salt and three eggs beaten well. Take one and one-half cupfuls of sifted flour and stir into it half a teaspoonful of baking powder; add one and one-half pints of blackberries. Put into a buttered pudding dish and steam for two hours. Serve with a rich sauce.

W. Sidney Pittman
Architect

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To Keep Away Bugs.

Make frames 12 inches square and four inches deep from any pieces of board at hand, or get a box from the grocer and split it up for the purpose. Set a frame over each hill of cucumbers or melons, and cover with a piece of glass. Amateur photographers who have spoiled negatives on hand can clean them in hot water and use them for this purpose by tacking a couple of cross sticks over the top of the frame to serve as rests for the small glasses. This protects your vines while the first leaves are forming, which is the time to look out for bugs. The glass, of course, must be removed to let in air and moisture at the proper times. By this method one can start much earlier than usual and be sure of protection from frost as well as bugs.

To Remove Blue of Furniture.

Many housewives have been annoyed by the cloudy, blue-gray look which so often appears on mahogany pianos and other pieces of highly polished furniture. For removing such an appearance one woman has very successfully used a solution composed of a tablespoonful of vinegar in a quart of clear water. This applied with a cheesecloth rag, first saturated and then wrung out as dry as possible. The furniture is rubbed very lightly with this and is then polished just as lightly with a dry piece of cheesecloth. If the first application is not successful it may be tried again in a week.

To Keep Lettuce Fresh.

By following the method given below you can always have crisp, fresh lettuce and rarely lose a leaf. As soon as it comes from the grocery plunge it into cold water. The pan must be large and deep enough to cover it entirely and give it room to swell. After about six hours wash it off under cold water; wrap it lightly in a damp towel, put it into a fruit basket—I use a grape basket without top or handle—and set it on the shelf of the refrigerator. It will keep for three or four days and be ready for use at once.—Chicago Tribune.

Breakfast Dish.

Take cold roast veal, left from supper, chop fine with one onion; add two tablespoons of cold oatmeal, salt and pepper to taste, roll into little cakes, dip in eggs and cracker crumbs and fry in butter and lard. Serve with gravy.

BUY THE NEW HOME SEWING MACHINE

Before You Purchase Any Other Write THE NEW HOME SEWING MACHINE COMPANY ORANGE, MASS.

Many Sewing Machines are made to sell regardless of quality, but the "New Home" is made to wear. Our guaranty never runs out.

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Lady Agents Wanted. Handsome premiums of Jewelry and Dinnerware. Pattern Catalogue, Premium List and Premium Catalogue showing our premiums sent free. Address THE McCALL CO., New York

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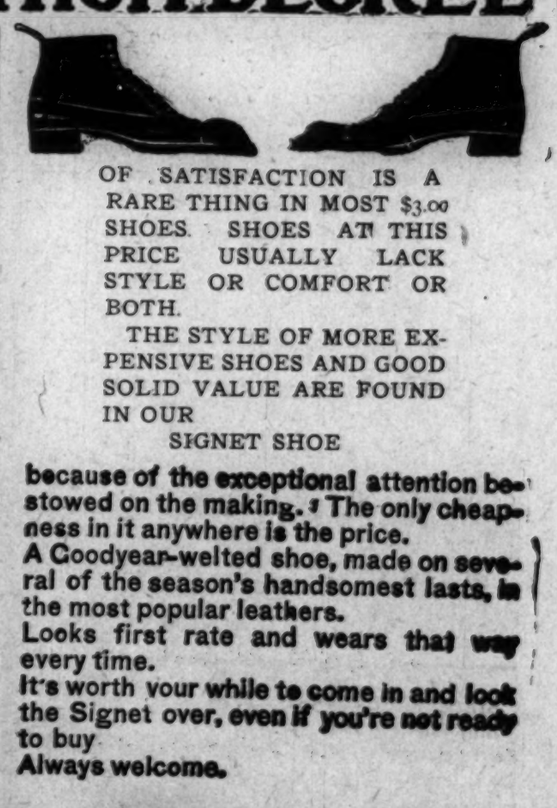
A HIGH DEGREE



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A Goodyear-welted shoe, made on several of the season's handsomest lasts, in the most popular leathers.

Looks first rate and wears that way every time.

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Always welcome.

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HOLTMAN'S OLD STAND. SIGN OF THE BIG BOOT

St. Lukes P. E. Church

The Men's Club of St. Luke's Parish announces a Twilight Excursion on Saturday, August 15th, 1908.

The steamer River Queen will leave her wharf at 5.30 o'clock .m., sailing two hours upon the Potomac; returning, will land at Washington Park, the Coney Island of the Potomac, remaining two hours, and reaching the city not later than eleven o'clock. The Club guarantees a most enjoyable time to all who may avail themselves of this evening's outing.

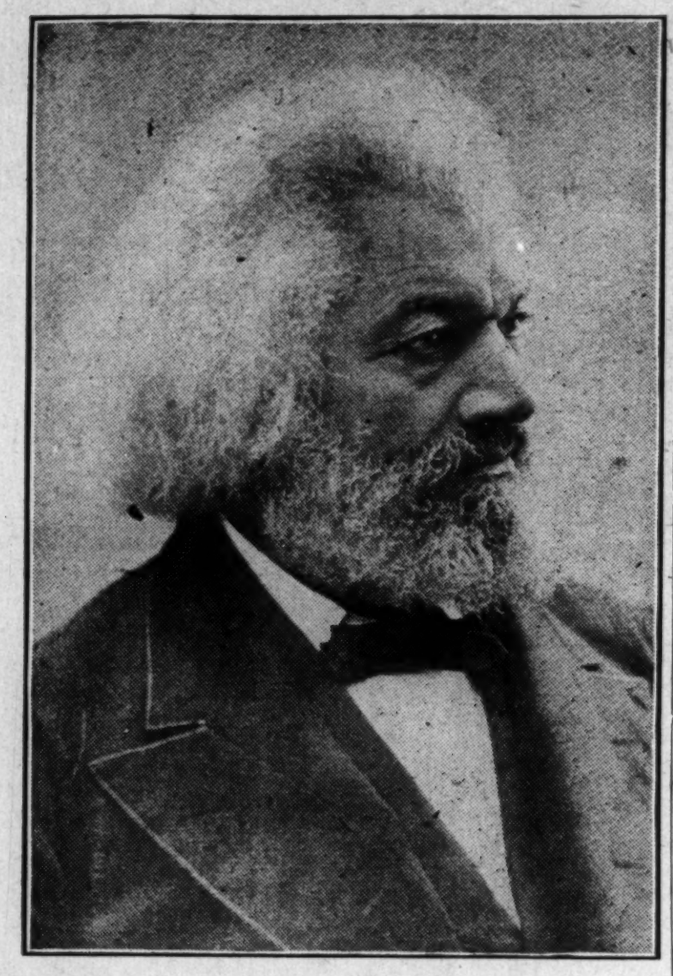
Music by Professor Hamilton.

Tickets: Adults, 35 cents; children under 14 years of age, 20 cts.

Proceeds for the benefit of the church.

Let all help in this great patriotic effort.

The Frederick Douglass - Memorial -



LISTEN !

By arrangement of friends of this movement, and through the generosity of Mr. Lewis Jefferson, General Manager of the Independent Steamboat and Barge Company, A great outing for all Washington has been planned for theentire day of Monday, August 24, 1908, at the new Washington Park, on the Potomac. The largest and best park of its kind in the entire country maintained for people of all races.

A grand programme, to begin promptly at 6 o'clock p.m. Music in abundance. Dr. Booker T. Washington, of Tuskegee Institute, Ala., orator of the day. Other speakers: Assistant Superintendent R. C. Bruce, representing the schools; Miss E. A. Chase, the kindergartens; Rev. W. M. Norman, the Baptist Church; Rev. J. H. Welch the A. M. E. Church; Rev. F. J. Grimke, the Presbyterian Church; Rev. S. R. Brown, the Congregational Church; Rev. T. J. Brown, the Episcopalian Church; Hon. J. C. Dancy, the A. M. E. Zion Church; Attorney T. L. Jones, the attorneys of the city; Dr. W. R. Wilder, the physicians; Editor W. Calvin Chase, the press; Undertaker J. H. Dabney, Negro business interests; Chief W. R. Griffin the True Reformers; Judge Robert H. Terrell, master of ceremonies.

Some of the leading attractions of Washington Park: Penny Arcade, Five and Ten-cent Theater, Scenic Railway, Lunch Counter, Shooting Gallery, Cafe, Carrousse!, Dancing Pavilion, and other amusements in the midst of forty acres of shaded trees bordering on the cool banks of the Potomac River.

Fare: For the round trip, 25 cents.

TICKETS ON SALE HERE.

For additional tickets or other information call on the committee in charge:

Lewis Jefferson, W. Sidney Pittman, 494 Louisiana Avenue, N. W. Seventh Street Whf.

THE VOSS CLUB

Will Give Their Annual

Family Excursion, Wednesday, August 5, 1908, to Washington Park on the palatial steamer "River Queen. Music by the Amherst Orchestra, Prof. George W. Clements, Leader (formerly with the Columbian).

Boat leaves the wharf foot of Seventh and N streets southwest, 2 4, 6 and 8 p.m.

Special attention paid to ladies and children.

BILLY McCLAIN HONORED.

Billy McClain was unanimously elected a member of the Royal Automobile Club of London, England, whose patrons are King Edward, the Prince of Wales, and His Grace the Duke of Sutherland.

J. W. Orde, Secy.

DUPONT HEIGHTS.

Go at once, if you want a home, to the Dupont Heights Company and purchase a lot from eleven dollars to fifty-one dollars. One dollar down and one dollar per month. See advertisement in another column.

WHAT WE SEE AND HEAR.

Comrade Goodman, commander of Sumner Post, G. A. R., Department of the Potomac, has been very sick. Ill. Goodman is convalescent. Comrades should call and see him.

Lillian Beatrice Watkins, of Chicago, who had been posing for white for a number of years, committed suicide because she had colored blood in her veins.

LEGAL NOTICES.

W. C. MARTIN, ATTORNEY.

Supreme Court of the District of Columbia.

Holding Probate Court.

No. 15353. Administration Docket

Estate of Emily Haines, alias Haynes, Deceased.

Application having been made herein for probate of the last will and testament of said deceased, and for letters of administration, with a copy of the will thereto annexed, on said estate, by Martha Gant, it is ordered this 16th day of July, A.D. 1908, that Henry Jackson, Robert Jackson and James Jackson, and all others concerned, apear in said Court on Tuesday, the 18th day of August, A.D. 1908, to show cause why such application should not be granted. Let notice hereof be published in the "Washington Law Reporter" and "The Washington Bee" once in each of three successive weeks before the return day herein mentioned — the first publication to be not less than 30 days before said return day.

Wright, Jsutice.

Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.

WM. L. POLLARD, ATTORNEY.

SUPREME COURT OF THE DISTRICT OF COLUMBIA.

Holding Probate Court.

No. 15385. Administration.

This is to give notice that the subscriber, of the District of Columbia, has obtained from the Probate Court of the District of Columbia, letters of admiistration on the estate of Alice Brown, late of the District of **Columbia, deceased.** All persons having claims against the deceased are **hereby warned to exhibit** the same, with the vouchers thereof, legally authenticated to the subscriber, on or before the 13th day of July, A.D. 1909; otherwise they may by law be excluded from all benefit of said **estate.**

Given under my hand this 13th day of July, 1908.

Annie T. Brown, 413 You St. N. W.

Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.

Wm. L. Pollard, Attorney.

During July and August we close at 5 p.m.; Saturdays, 1 p.m.

Credit for all Washington.

Making Homes Comfortable is OUR Business

And we have made such a close and careful study of the best way to do it that our assistance is often of considerable value. We gladly place our knowledge at your disposal, and it is always utilized to your benefit in our buying. Our big summer stocks contain everything that could conduce to your comfort in hot weather, and you could not possibly select anything from them that will not give you satisfactory service.

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$1 Cash $1 a Month
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Three hundred feet elevation. Healthy spring water, celebrated for its purity. The finest opportunity ever offered the Washington public for a home or make an investment. No taxes. No interest. No landlord. No permits. No building restrictions. No malaria. No mosquitos. Be independent; raise your own poultry, pork and garden products.

LOTS FROM $11 TO $51.

One Dollar Cash and One Dollar Per Month.

It is proposed by the incorporators of the Washington and Maryland Electric Railway Company, chartered by the Maryland Legislature, Session 1908, to run their road through this property.

Located near Suitland Park, east of Greater Washington, twice the distanct from United States Capitol Building as Dupont Circle, where lots command from $10,000 to $108,000. Beautiful shade and level land.

Take green cars on Pennsylvania Avenue, marked F and G, going East, and transfer to Twining City, where free automobiles will take you toEast Dupont Heights, Sundays. Agent on the grounds on Sundays from 9 a.m. to 4 p.m. For weekly engagements and further particulars apply to the

DUPONT HEIGHTS COMPANY,
Room 6, 512 F Street Northwest, Washington, D. C.

OPPORTUNITY For Young Men

There is a growing demand at lucrative salaries in all sections of the country, and especially in the South, for young men trained in agriculture. The demand for the graduates from this department of the Tuskegee Normal and Indus-trial Institute is so far in excess of the supply that we are offering special inducements to graduates of other schools, and persons sufficiently advanced in the academic branches to come here and pursue the courses in agriculture, including Farm Work, Dairying, Live Stock Raising, etc. An opportunity will be given a few earnest young men to work out all of their board while taking a course.

Those interested can secure full information by addressing

Booker T. Washington, Principal,
Tuskegee Institute, Alabama.

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The Old Reliable Remedy.

For twenty-five long years—a quarter of a century—there has never been a remedy equal to Elixir Babek for Malaria and such miasmatic diseases. Thousands have used it with most gratifying results. Malaria is prevalent now. Do not wait for it to take hold of you. Begin the use of Babek now. 50c Bottles. Your druggist will tell you that Babek is the best thing he sells

for MALARIA, CHILLS and FEVER

If you are unable to secure Babek at the Drug or General Stores in your vicinity write to Kloczewski & Co., Chemists, 500 Ninth Street, Washington, D. C

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Open daily from 9 a.m. to 4 p.m.

This is a first-class lunch room. Everything to appease your appetite.

Commodious dining rooms for the public and the Bar Association.

Hot and cold lunches quickly served.

CITY HALL LUNCH ROOM,
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SUMMER CLARETS

Old Zinfandel, Santa Rosa Asti Claret, Ives Va. Claret, Famed for purity and quatity $3 per doz. 75c. per 3 qts.

CHRISTIAN XANDER'S

Quality House 909 7th St. Phone M 274.

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During July and August We Close Saturdays at 1 P. M.; Other Days at 5 P. M.

We handle only qualities that give satisfaction and successfully compete in price with inferior grades.

When in doubt, buy of

HOUSE & HERRMANN,
Seventh and I Streets Northwest

COMPLETE HOMEFURNISHINGS

NOTICE.

To give everybody an opportunity to try Ford's Hair Pomade, and owing to occasional requests for a smaller size, we have decided to put up a 25c size in addition to our regular 50c size, either size mailed postpaid on receipt of price. Address The Ozonized Ox Marrow Co., 153 E. Kinzie Street, Chicago, Ill. For further particulars see advertisement elsewhere in this paper.

DR. MILES' ANTI-PAIN PILLS FOR Headache
FOR NEURALGIA. SCIATICA. RHEUMATISM. BACKACHE. PAIN IN CHEST. DISTRESS IN STOMACH. SLEEPLESSNESS
Dr. Miles' Pain Pills
TAKE ONE of the Little Tablets AND THE PAIN IS GONE
If you have Headache Try One
They Relieve Pain Quickly, leaving no bad After-effects
25 Doses 25 Cents
Never Sold in Bulk

Straighten Your Hair

Dear Sirs:—I have used only one bottle of your pomade and now I would not be without it for it makes my hair soft and straight and easy to comb and also starts a new growth.

Mrs. W. F. WALLER. Sta. 1—Harriman, Tenn.

Ford's Hair Pomade

Formerly known as Ozonized Ox Marrow.

Fifty years of success has proved its merit.

Its use makes the hair straight, glossy, soft and pliable, so you can comb it and arrange it in any style you wish consistent with its length.

Removes and prevents dandruff, invigorates the scalp, stops the hair from falling out or breaking off and gives it new life and vigor.

Absolutely harmless—used with splendid results even on the youngest children.

Delicately perfumed, its use is a pleasure, as ladies of refinement everywhere declare.

Ford's Hair Pomade has imitators. Don't buy anything else alleged to be "just as good." If you want the best results, buy the best Pomade—it will pay you. Look for this name

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on every package.

If your druggist will not supply you with the genuine send us, express or postal money order, 50 cents for regular size or 25 cents for small size bottle and give us your druggist's name and address. We will forward bottle prepaid to any point in U. S. A. by return mail on receipt of price. Address

The Ozonized Ox Marrow Co.,
153 East Kenzie St. Chicago, Ill.

FORD'S HAIR POMADE is made only in Chicago by the above firm.

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OLD GOLD AND SILVER BOUGHT.
UNREDEEMED PLEDGES FOR SALE.
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H. K. FULTON'S LOAN OFFICE,
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Loans made on Watches, Diamonds, Jewelry, Silverware, Etc.
If you want to buy a good watch, diamond ring, or jewelry of any kind, look at our stock first. You can save money.

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Nicely furnished rooms for gentlemen: bath and all modern improvements. Also very desirable light office at 1742 Fourteenth street northwest.

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Three-room flat, large back yard, 412 V street northwest; $9.

FOR RENT.

Two large clean rooms, with privilege of bath and kitchen; 3226 Sherman avenue northwest.

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Thomas Walker,
506 Fifth Street Northwest.

One beautiful brick cottage, 8 rooms, cellar, attic, front and back porch, lot 90 by 323 feet, East avenue, Burnsville, D. C.; near car line; $17.50.

Thomas Walker, Attorney,
506 Fifth street n.w.

FOR RENT.

Three flats; four rooms; bath and range in each; on Irving street near Howard University.

Thomas Walker.
506 Fifth Street Northwest.

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